

American Style Vanilla Pancakes with Rhubarb

Ingredients

250g rhubarb, sliced

150g caster sugar

150g plain flour

½ teaspoon baking powder

3 free range eggs

150ml Alpro Vanilla Pouring

1 teaspoon vanilla extract

2 tablespoons sunflower oil



Method

1. Put the rhubarb into a saucepan with caster sugar and heat gently for 15 minutes until the rhubarb is tender.
2. Sieve the flour and baking powder into a bowl. Mix the eggs, Alpro Vanilla Pouring and vanilla extract with 3 tablespoons of cold water.
3. Pour the wet ingredients into the dry and whisk everything together to make a smooth batter.
4. Heat the oil in a non-stick pan, add 3 separate ladles of mixture to the pan and cook for 2-3 minutes until the pancakes are firm. Turn over and cook for another 2-3 minutes until the pancakes are spongy and cooked through.
5. Serve with the stewed rhubarb.

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