



# PANCAKES WITH BLUEBERRIES IN LEMON AND GIN SYRUP

## INGREDIENTS

### Makes 5

2 cups Self-raising Flour

2 tablespoons Castor Sugar

2 Eggs

1½ cups Milk

1 jar [Blueberries in Lemon and Gin Syrup](#)

Cream or Ice Cream

Butter

## METHOD

- 1 Sift flour and sugar together, make a well in the centre.
- 2 Whisk eggs and stir in eggs.
- 3 Add egg mix to flour and whisk until batter is smooth. Let rest for 10 minutes.
- 4 Heat a non-stick pan over medium heat. Add some butter.
- 5 Once butter is melted pour in 1/3 cup of batter. Cook until bubbles appear on surface.
- 6 Cook for roughly a minute. Place on plate and cover with foil or keep warm in the oven.
- 7 Continue until all batter is used.
- 8 Top pancakes with Food Symphony [Blueberries in Lemon and Gin Syrup](#) and either cream or ice-cream.

Enjoy!