

Berry Puff Pancake



Serves 4

Prep 5 mins

Cooking 20 mins

Easy

Ingredients

Ready-made frozen Yorkshire pudding or

1 tablespoon butter

3 large eggs

175 ml semi-skimmed milk

90g plain flour

1/2 tsp salt

Berry Topping:

125g fresh raspberries

125g fresh blueberries

125g sliced fresh strawberries

60g orange marmalade

1 tbsp icing sugar

200ml whipped double cream, optional

1. If you use a frozen Yorkshire pudding, heat according to packet instructions.
2. Otherwise, place the butter in a 23 cm pie dish; place in a preheated oven 200C/ 180C Fan/ Gas 6 for 4-5 minutes or until melted. Tilt the dish to evenly coat bottom and sides with butter.
3. In a small bowl, whisk the eggs and milk. In another small bowl, combine the flour and salt; whisk in egg mixture until smooth. Pour batter into prepared pie plate. Bake until sides are crisp and golden brown, 15-20 minutes
4. Meanwhile, in a large bowl, gently combine the berries and marmalade. Sprinkle pancake with confectioners' sugar; fill with berry mixture. Serve immediately. If desired, serve with whipped cream