

Blueberry & Orange Traybake Pancake



Serves 4 **Prep 5 mins**

Cooking 30 mins

Easy

Ingredients

1 tbsp melted unsalted butter + extra for the tin
200g self raising flour
1 tsp baking powder
1 egg
250ml milk
2 tbsp golden caster sugar
1 large orange, zested & juiced
150g blueberries
icing sugar, for dusting
extra blueberries or ice cream to serve (optional)

1. Heat the oven to 180C/160C fan/ Gas 4. Brush a 25 x 20 x 2 cm baking tray with butter. Tip the flour and baking powder into a bowl and mix in the egg, milk, butter and caster sugar. Stir in the orange zest and 50ml juice.
2. Scrape the mixture into a tin and level the surface. Dot the blueberries over the top and bake for 20 mins or until the middle of the pancake feels cooked through when pressed lightly. Dust with icing sugar and serve with more blueberries or ice cream