



Celebrating Matariki & Puanga with Pancakes!

PREP TIME: 20 MINUTES

COOKING TIME: 20 MINUTES

SERVES: ~15 MEDIUM PANCAKES

Ingredients

- 1 1/2 cups flour
- 1 teaspoon salt
- 3 tablespoons sugar
- 9 finely crushed Sanitarium Weet-Bix™ biscuits
- 6 eggs
- 3 cups Anchor™ UHT Lite milk
- ~1/2 cup water
- Oil for greasing the pan

If you have access to a large star cookie cutter, you could try making special shaped pancakes like our KickStart Breakfast team did.

Serve plain or try some of our favourite toppings below:

- Fresh, tinned or frozen fruit (we love sliced banana, kiwifruit, stewed rhubarb and pear)
- Yoghurt
- A dash of maple syrup

Method

- 1 Sift the flour in a bowl and add the salt, sugar and finely crushed Weet-Bix™.
- 2 In a separate bowl, carefully crack the eggs and whisk to combine. Pour in the milk, whisk again then pour into the dry ingredients bowl.
- 3 Stir to combine and then add a small amount of water, mixing each time to your desired thickness.

*If you have time, pop the mixture in the fridge for 5-10 minutes to allow to thicken.
- 4 In a pan, over a medium heat, lightly grease the pan with some oil.
- 5 Carefully pour some pancake mixture into the pan and move the pan around to spread the mixture to fill the bottom of the pan.
- 6 Cook until you see little bubbles forming then flip! Repeat until both sides are lightly brown.



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