



FLUFFY PANCAKES WITH PINEAPPLE SAUCE (courtesy of @chefmichaeljames)

If you are looking to cook a special breakfast treat for an extraspecial person in your life or even yourself for that matter, then these pancakes are definitely going to go down a treat

Serves 4 (makes 8 pancakes)

Ingredients

- All Purpose Flour 1.5 cups
- Baking Powder 1 tbsp
- Caster Sugar 2 tbsp
- Salt 1 tsp
- Milk 1 cup
- Egg 1 large
- Unsalted Butter 4tbsp
- Vanilla Essence 2 tsp

For the Pineapple Sauce

Ingredients

- 1 jar Jars of Goodness Paradise in a Jar
- Unsalted Butter 1/4 cup
- Caster Sugar 1/4 cup
- Fresh Pineapple Half a cup
- Double Cream 1/4 cup

Preparation

Whisk the flour, sugar, baking powder and salt.

In another bowl, whisk the milk, egg, melted butter and vanilla together until well combined.

Pour the milk mixture into the flour and fold together until just combined. It's okay if you have a few lumps as this will result into fluffier pancakes.

Heat a large skillet over medium high heat. Add a knob of butter to grease the pan. Add about a heaped tablespoon of batter for each pancake. Work in batches of three.

Cook for a few minutes until golden at the bottom and bubbles begin to appear at the top. Flip them over and cook some more until golden brown. Ensure to add more batter with each new batch of pancakes. Serve with the pineapple sauce.

Pineapple Sauce:

Finely chop a ripe pineapple and gather at least one cup.

Add the sugar to a pan and heat on medium high heat until it starts to melt. Swirl the pan evenly then add the fresh pineapple, a few spoonfuls of Jars of Goodness Paradise in a Jar and stir to combine evenly.

Turn down the heat to low and add both the butter and double cream. Mix to combine and leave to simmer. The sauce will thicken and have a toffee like consistency. Drizzle this over your pancakes and indulge in the goodness.