



STUFFED MINCE PIE PANCAKES

This is a very unique way to use up your mince pie filling if you're tired of eating pies. One that the whole family will enjoy for breakfast on Christmas Day!

Serves: 4 Preparation Time: 30 mins

Ingredients:

- 200GMS Self raising flour
- 1 ½ tsp baking powder
- 1 tbsp caster sugar
- 3 eggs
- 25gm butter melted, plus little extra for the pan
- 200ml milk
- Oil for the pan
- 12 heaped tsp Jars of Goodness All Fruit Luxury Mince

To Serve:

- 200ml double cream
- 2 tbsp icing sugar, plus extra for dusting
- 2 tbsp brandy
- 2 shortbread biscuits, crumbled

Method:

Combine the flour, baking powder, sugar and a pinch of salt in a bowl. Make a well in the centre and whisk in the eggs, butter, milk until smooth. Pour into a jug.

Heat a knob of butter and a small drizzle of oil in a large frying pan. Pour 8cm rounds of batter and spoon 1 heaped tsp of the mince into the centre of each – you will need to do this in batches. Use a little more batter to cover the mince then cook for 2 mins until golden. Flip and cook for a further 2 mins.

Whip the double cream with some icing sugar and brandy. Add a dollop of the brandy cream on the side of the pancakes and top with some shortbread crumb.