

Buttermilk Pancakes with Fresh Raspberry

- 1 egg
- 2 tbsp caster sugar
- $\frac{1}{4}$ tsp bi carbonate of soda
- 1 cup buttermilk
- 1 cup self-raising flour
- 2 tbsp butter, melted

1. In a bowl, whisk together the egg and castor sugar.
2. Sift together the self-raising flour and bicarb.
3. Melt butter and leave cool.
4. Slowly add the flour and buttermilk alternately to the egg and sugar mix.
5. Then whisk in the cooled melted butter.
6. Place tablespoons of batter into a greased frypan on medium heat.
7. Serve warm pancakes with Crème Fraiche, fresh raspberries and maple syrup.

Serves 4.