

Pumpkin and Banana Hotcakes

1	eggs
10g	butter, melted
250ml	buttermilk
125g	self-raising flour
20g	sugar
150g	Queensland blue pumpkin, grated
10ml	vegetable oil
2	bananas, sliced
20ml	honey
60g	berries

1. In a large bowl beat eggs, butter and buttermilk.
2. In a separate bowl mix flour and sugar and gradually stir into wet mixture until smooth.
3. Fold in grated pumpkin.
4. Heat oil in a non-stick pan over medium heat.
5. Add 2-3 tablespoons of mixture, flip when bubbles appear in the centre of the hotcake and cook until golden brown.
6. Serve with banana, drizzled honey and berries

Makes 4 serves.