



Merry
Christmas!
Breakfast

Apple and Ricotta Pancakes

with Cranberries and Maple Syrup



20-30min



2 Portions

Christmas calls for a little indulgence - starting from breakfast! These cafe-style pancakes lightened with ricotta and grated apple in the batter, and topped off with a luxe mix of cranberry and organic maple syrup will satisfy a sweet urge without weighing you down. They work a treat for an easy festive-season dessert, too.

What we send

- maple syrup
- self raising flour ¹
- ground cinnamon
- granny smith apple
- dried cranberries
- full cream milk ⁷
- ricotta cheese ⁷

What you'll require

- butter ⁷
- caster sugar
- egg ³
- icing sugar
- salt

Utensils

- large frypan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Resting the batter gives the pancakes a fluffier texture. If you are in a hurry, the pancakes can be cooked immediately.

Allergens

Gluten (1), Egg (3), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 850kcal, Fat 32.7g, Carbs 108.2g, Proteins 25.9g



1. Prepare dry mixture

Combine **¾ cup flour**, **1 tsp cinnamon** (reserve remainder for another use), the **caster sugar** and a **pinch of salt** in a large bowl.



2. Grate apple

Peel the **apple**, then coarsely grate into a sieve set over a separate bowl. Press apple to extract any juice and discard juice. Coarsely chop **half the cranberries**.



3. Prepare wet mixture

Pour **150ml milk** (reserve remainder for another use) into a measuring jug. Whisk in the **egg**, then stir in the **grated apple**.



4. Make batter

Add the **apple mixture** to the **flour mixture** and stir until just combined.



5. Finish batter

Fold in **half the ricotta** and the **whole cranberries** until just combined. Set aside to rest for 10 mins (see cooking tip).



6. Cook pancakes

Melt **half the butter** in a large frypan over medium heat. Cook **¼ cupfuls of batter** for 2 mins or until bubbles appear and base is golden. Flip and cook for a further 1-2 mins until golden. Cover to keep warm. Repeat with remaining butter and batter. Serve with **maple syrup**, **chopped cranberries** and **remaining ricotta**, dusting with **icing sugar**, if desired.