HALLOWEEN BREAKFAST

Blood & Boils Pancakes

Makes 6-8 pancakes



INGREDIENTS

- 115g self-raising flour
- 1 tsp vanilla sugar
  (or use regular white sugar and add in 1 tsp vanilla essence)
- A pinch of salt
- 150ml semi-skimmed milk
- 1 large egg
- 1 tbsp (15ml) sunflower or vegetable oil
- A few drops of purple food gel
- 1 small tub of blueberries
- Butter, for frying

To decorate

- Edible googly eyes

METHOD

1. Put all the ingredients except the blueberries and the butter for frying into a bowl and, using an electric hand or stand blender, blitz until smooth. You can whisk by hand, it will just take longer to beat out the lumps of flour.
2. Cut the larger blueberries in half, leave the smaller ones whole, and stir them all into the batter.
3. Melt a knob of butter in a frying pan and drop in spoonfuls of batter, making sure the blueberries are spread evenly across the top.
4. When the batter starts to bubble and looks less wet, flip the pancakes over and cook the other side.
5. Pop the pancakes on a plate and, straight away, pierce a few blueberries with a fork, squeezing out a little juice.
1. Press two googly eyes into the blueberry juice, then serve.

IMPORTANT NOTE

This recipe is provided for general information and inspiration only.

Ingredients and brands can change, so please always check labels and allergen information, and make sure it's suitable for you and your guests' dietary, medical or other requirements, seeking professional advice where needed.

You are responsible for safe food handling, preparation and serving.

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