

Easy Fruit Pancakes With Yoghurt



Preparation time:	30 mins
Serves:	4 people
User Rating:	★★★★☆

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A great pancake recipe that the kids can make. Be sure to get mum or dad's help!



Ingredients

- 1 cup self raising flour
- ½ tsp baking powder
- 1 cup reduced fat milk
- 1 egg
- 40g butter, melted
- 1 cup canned diced peaches, pears or apricots, well drained on paper towel and/or sliced ripe banana
- Icing sugar, for dusting

Method

1. Sift flour and baking powder into a large bowl. Make a well in the centre. Whisk milk and egg in a jug then pour into the centre of flour mixture. Stir to form a smooth batter. Fold 2 tsp melted butter through mixture.
2. Heat a medium non-stick frying pan over medium-low heat. Brush the base of the pan with melted butter. Spoon 1 ½ tbs batter into the pan and spread to form a 10cm round pancake.
3. Sprinkle with chopped fruit or a few slices of banana. Cook for 3 minutes until bubbles appear on the surface. Turn and cook further 3-4 minutes until cooked through. Transfer to a plate.
4. Repeat, reheating the pan and brushing with butter between batches.
5. Top extra fruit and vanilla yoghurt to serve if you like.

Notes

The baking power add extra lightness to the cooked pancakes.

For a classic take on pancakes be sure to check out our [Best Pancakes recipe](#) today!

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre	Vitamin D
170g	1100kj 263kcal	8.1g	9.9g	5.7g	33.5g	9.4g	338mg	2g	1µg

All nutrition values are per serve.