

Raspberry and Pear Pancakes

Preparation time: 25 mins

Serves: 5 people

Categories:

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Kid Friendly

Breakfast Recipes



Ingredients

Makes 10 pancakes

- 1 1/2 cups (225 grams) wholemeal (whole wheat) plain flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon cinnamon, ground

- 1/3 cup (60 grams) brown sugar
- pinch of salt
- 4 eggs, separated
- 3/4 cup (180 ml) milk
- 2 tsp vanilla bean paste (or extract)
- 1 cup (150 grams) fresh or frozen raspberries
- 1 pear, grated
- Butter (for frying)

TO SERVE

- Fresh raspberries
- Yoghurt
- Honey

Method

1. Place the flour, baking powder, cinnamon, brown sugar, salt, egg yolks, milk and vanilla into a large bowl and whisk to combine.
2. Place the egg whites into a clean bowl of an electric mixer and beat until stiff peaks form.
3. In two batches, add the egg whites to the batter and gently fold to combine.
4. Gently fold through the raspberries and pear.
5. Heat a non-stick fry pan over low-medium heat and grease with a little butter. Ladle 1/4 cup measurements of the batter onto the fry pan. Cook for 2-3 minutes or until bubbles begin to appear on the surface of the pancake. Carefully flip the pancakes and cook for another minute or two. Or until the pancakes are golden and bounce back when touched.
6. Place the cooked pancakes onto a plate lined with kitchen paper and continue frying until no batter remains.
7. Serve pancakes with fresh raspberries, dollop of yoghurt and drizzle of honey.

Notes

Pancakes are freezer friendly once cooled.

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