

Tray Bake Pancake with Raspberry and Mango

35 mins

4 people

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Breakfast Recipes, Desserts, Entertaining



Ingredients

1 $\frac{2}{3}$ cups (250g) plain flour

2 $\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ cup (55g) caster sugar

1 $\frac{1}{4}$ cups (310ml) milk

2 eggs

60g butter, melted and cooled

1 x 125g punnet fresh raspberries

1 fresh mango, peeled and sliced thinly

¼ cup (10g) toasted coconut chips for garnish

Coconut yoghurt and maple syrup, to serve

Method

1. Preheat oven to 200°C/180°C (fan-forced) and grease and line a 35cm x 25cm (base measurement) baking dish with baking paper.
2. Sift flour and baking powder into a mixing bowl and add sugar. Make a well in the centre.
3. Whisk milk and eggs together and add to flour; mix well. Stir in all but 1 tbsp of the melted butter. Pour into prepared tin.
4. Arrange raspberry and mango slices over the top and brush with reserved melted butter. Bake 25 minutes. Cool slightly.
5. To serve, cut into 12 squares. Stack 3 per serve and top with coconut chips, yoghurt, and a drizzle of maple syrup.



Notes

- Use any fresh or frozen berries and mango. If using frozen, defrost before using.
- Make batter the night before. Cover and refrigerate. When ready to cook, add toppings and bake. It may increase cook time by 5 minutes.
- Refrigerate baked pancakes in a sealed container for 2-3 days. Warm before serving.
- Other topping suggestions - raspberry and white chocolate, ricotta and fig.