

Purition Orange & Cranberry Pancake Recipe

Makes 4-5 pancakes

What you'll need:

Main ingredients	Fresh/ frozen	Store cupboard
<ul style="list-style-type: none">40g Purition Orange & Cranberry	<ul style="list-style-type: none">150ml your preferred milk	<ul style="list-style-type: none">1 tsp baking powder50g any flour (we use self raising)

Method:

1. Mix all the ingredients together until smooth. Leave the batter to rest for 5 minutes
2. Heat 1 tsp of coconut oil, or butter in a frying pan on a medium heat
3. Add 2-3 tbsp of batter to the pan and cook until golden on both sides
4. When bubbles start to appear on the surface, it's time to flip it over!
5. Repeat until you've run out of batter. You should be able to make 4-5 pancakes

Tips & swaps

Toppings: we used fresh cranberries, orange zest and a drizzle of maple syrup, but you can use whatever you've got and your way of eating allows. A dollop of yoghurt with berries is always a winner!

No Purition Orange & Cranberry? Try it with our Vanilla or Almond & Orange flavours instead

Gluten-free? Just swap the flour out for your choice of gluten-free flour

