





Calcium
Vitamin D
Iodine

American Style Vanilla Pancakes with Rhubarb

Ingredients



- 250g rhubarb, sliced
- 150g caster sugar
- 150g plain flour
- ½ teaspoon baking powder
- 3 free range eggs
- 150ml Alpro vanilla milk
- 1 teaspoon vanilla extract
- 2 tablespoons sunflower oil
- 3 tablespoons of cold water

Directions

- Put the rhubarb into a saucepan with caster sugar and heat gently for 15 minutes until the rhubarb is tender.
- Sieve the flour and baking powder into a bowl. Mix the eggs, Alpro Vanilla milk and vanilla extract with 3 tablespoons of cold water.
- Pour the wet ingredients into the dry and whisk everything together to make a smooth batter.
- Heat the oil in a non-stick pan, add 3 separate ladles of mixture to the pan and cook for 2-3 minutes until the pancakes are firm. Turn over and cook for another 2-3 minutes until the pancakes are spongy and cooked through.
- Serve with the stewed rhubarb.

Recipe provided by Alpro

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