

# Breakfast pancake stack

10m prep | 20m cook | 4 servings



Why has this page changed? ⓘ

## 9 Ingredients

- 300g (2 cups) self-raising flour
- 1/2 tsp bicarbonate of soda
- 375ml (1 1/2 cups) Zymil Milk
- 1 egg
- 2 tbsp chopped fresh chives, plus extra, to serve (optional)
- Tomato chutney, to serve
- Sliced **avocado**, to serve
- Crispy bacon, to serve
- 4 fried eggs, to serve

## 3 Method Steps

- **Step 1** Place the **flour** and **bicarb** in a bowl and whisk to combine. Make a well in the centre. Place the **milk** and **egg** in a separate bowl and whisk to combine. Add to the well and whisk until just combined. Stir in the **chives**. Season.
- **Step 2** Heat a large non-stick frying pan over medium heat. Spray with oil. Pour four ¼-cupfuls of batter into pan. Cook pancakes for 2-3 minutes or until bubbles appear on the surface. Turn and cook for 2 minutes or until cooked through. Transfer to a plate. Cover loosely with foil to keep warm. Repeat with remaining batter, spraying pan with oil between batches
- **Step 3** Stack the pancakes with **tomato chutney**, **avocado** and **bacon**. Add an **egg** to each plate. Sprinkle with extra chives, if you like.