

Blueberry and custard pancakes with caramel sauce

15m prep | 45m cook | makes 12 ★ ★ ★ ★ ★



Why has this page changed? ⓘ

12 Ingredients

- 2 cups self-raising flour
- 1/2 tsp bicarbonate of soda
- 1/4 cup caster sugar
- 2 eggs
- 1 1/3 cups Pauls Double Thick French Vanilla Custard, plus extra to serve
- 1 cup milk
- 1 cup frozen blueberries, partially thawed, plus extra to serve
- 25g butter, melted, for brushing
- Raspberries, to serve

Caramel sauce

- 80g butter
- 2/3 cup brown sugar
- 2/3 cup pure cream

5 Method Steps

- Step 1** Sift flour and bicarb into a large bowl. Stir in sugar. Make a well.
- Step 2** Whisk eggs, custard and milk in a jug. Add to flour mixture. Whisk until smooth. Fold in blueberries.
- Step 3** Heat a large non-stick frying pan over medium-low heat. Brush pan with a little melted butter. Spoon 1/3 cup batter into pan, spreading a little if needed. Repeat to make 2 pancakes. Cook for 3 to 4 minutes or until bubbles form on top. Turn. Cook for 2 to 3 minutes or until golden and cooked through. Transfer to a plate. Cover with foil to keep warm. Repeat with remaining batter, brushing pan with melted butter between batches, to make 12 pancakes.
- Step 4** Meanwhile, make Caramel Sauce; Melt butter in a small saucepan over medium-high heat. Add sugar. Cook, stirring, for 3 minutes or until sugar is dissolved. Add cream. Stir to combine. Simmer for 2 minutes or until sauce thickens slightly. Remove from heat.

- **Step 5** Serve pancakes with extra custard. Drizzle with caramel sauce and top with raspberries and extra blueberries.
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Image by Guy Bailey
