

# Berry buttermilk pancake tray bake

20m prep | 15m cook | 8 servings ★ ★ ★ ★ ★



Why has this page changed? ⓘ

## 13 Ingredients

- 2 cups plain flour
- 1/3 cup caster sugar
- 1/2 tsp bicarbonate of soda
- 1 1/2 cups buttermilk
- 1 egg
- 2 tsp vanilla extract
- 50g butter, melted
- 125g raspberries
- 250g strawberries, hulled, sliced
- 125g blueberries
- Icing sugar mixture, to serve
- Whipped cream, to serve
- Golden syrup, to serve

## 5 Method Steps

- **Step 1** Preheat oven to 200C/180C fan-forced. Grease and line a 3cm-deep, 24.5cm x 37.5cm (base) baking tray with baking paper, extending paper 2cm above edges of tray on 2 short sides.
- **Step 2** Whisk flour, sugar, bicarbonate of soda and a pinch of salt together in a large bowl. Make a well in the centre. Whisk buttermilk, egg and vanilla in a large jug. Add buttermilk mixture to well. Whisk until just combined.
- **Step 3** Brush baking paper in prepared tray with half the melted butter. Spread batter into prepared tray. Smooth top. Top with half the berries, gently pressing into batter. Dab all over with remaining butter. Bake for 10 minutes or until a skewer inserted into the centre comes out clean.
- **Step 4** Preheat grill on high. Grill pancake for 1 to 2 minutes or until golden. Cool for 1 minute.

Step 5 Dust pancake with icing sugar and dollop with cream. Top with remaining berries and drizzle with golden syrup. Serve.

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Image by Vanessa Levis

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