



Bacon & Blueberry Pancakes with Butterscotch & Brandy Sauce

Ingredients

- 200g Self-rising flour
- 2.5ml Salt
- 2 Eggs
- 30ml Sugar
- 30ml Oil
- 250ml Milk
- 5 ml Vanilla essence
- 250g Bacon, cooked until crispy
- 250g Fresh Blueberries
- [Wild Appetite Butterscotch Sauce & Brandy Sauce](#)



Method

Mix the eggs, milk, vanilla essence and oil together.

In another bowl sift together the self- rising flour, salt and sugar.

Pour the egg & milk mixture into the dry ingredients and whisk until smooth.

Allow the pancake mixture to rest while you fry the bacon until nice and crispy.

Drop spoonful's of pancake mixture onto a lightly oiled hot pan - if the pan is not hot enough then the pancakes will stick to the pan.

When bubbles appear on the one side, turn over and cook the other side.

Serve warm with crispy bacon, fresh blue berries and [Wild Appetite Butterscotch Sauce & Brandy Sauce](#)