



Crispy baked pancake with cream cheese and fresh fruit

Ingredients (four servings):

- 2 tbs butter (for greasing mold/pan)
- 2 eggs
- 6 tbs flour
- ½ cup milk
- 1 tsp vanilla extract
- Pinch of salt
- 1 cup blueberries
- 3 oz (150g) cream cheese yoghurt
- We recommend 1 keg Almonta Fruit Blueberry & Raspberry

Preparation:

- Preheat the oven up to 220 degrees Celsius.
- Prepare the mold/pan by thoroughly smearing butter on bottom and sides.
- Crack the eggs into a bowl and add sieved flour.
- Mix it together smoothly by gradually adding milk. Then, add vanilla extract and a pinch of salt.
- Pour half of the prepared mass into the buttered mold/pan.
- Bake in the preheated oven for approximately 20-25 minutes (until golden).
- Repeat the procedure with a second portion of dough or place two pans/molds in the oven.
- To serve, spread the cream cheese yoghurt on the pancake and garnish it with blueberries, raspberries or other berries.