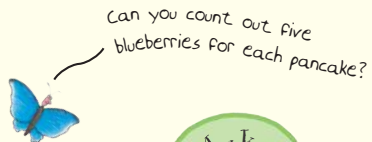


Purple Prickle Pancakes

He has purple prickles all over his back - just like these delicious pancakes.

This recipe is designed for adults to follow, but children can help too when you see a JOIN IN! Gruffalo paw.













Makes
10
pancakes

You will need:



1 egg
200ml milk
220g plain flour
1/2 teaspoon
bicarbonate of soda
2 teaspoons honey
1/4 teaspoon
cinnamon
50 blueberries
A knob of butter

A big mixing bowl
A measuring jug
A frying pan
A spatula
A small ladle
A whisk

What to do:

-  Put the flour, bicarbonate of soda and cinnamon in the big bowl and mix well. These are your dry ingredients.
-  Pour the milk into a measuring jug and add the honey. Stir together.
-  Break the egg into a saucer and pick out any pieces of shell.
-  Add the egg to the measuring jug and mix well with a fork.
-  Make a little well in the middle of the dry ingredients and pour in the milk mixture.
-  Mix everything well with a whisk until you have a thick batter with no lumps.
-  Melt a little butter in the frying pan on a high heat.
-  When the pan is really hot, add the batter one ladle at a time and drop five blueberries in each heap of batter.
-  Flip the pancakes over when little bubbles appear on top.
-  Cook until they are brown on the second side, then put them on a plate and cover with foil to keep warm. Keep going until you've used up all the mixture.

Tips, Tricks and Twists

-  These are really delicious served with a little honey or maple syrup drizzled on top.
-  The Gruffalo's Child has pink prickles on her back. If you use raspberries instead of blueberries, these pancakes will have pink prickles too!



These recipes are just a taste of *Gruffalo Crumble and Other Recipes* – for more simple meals, healthy snacks and sweet treats, get your own copy of the fun-packed cookery book! With twenty-four delicious recipes from the deep dark wood, it's a great way to introduce Gruffalo fans to cooking and baking!