

Blueberry Pancakes

Ingredients

200g Plain flour

1 teaspoon Cream of tartar

1 teaspoon Bicarbonate of soda

2-3 teaspoons Sugar

175ml Semi-skimmed milk

1 Large free-range egg

50g Ricotta

200g Blueberries

Sunflower oil spray



Method

1. Combine the flour, cream of tartar, bicarbonate of soda and sugar in a large bowl and make a well in the middle.
2. In a jug, whisk together the milk, egg and ricotta. Pour into the well in the flour mixture, then whisk until you have a thick, smooth pouring batter. Fold in half of the blueberries.
3. Heat a non-stick frying pan over a medium heat and add a few sprays of oil. Spoon 3 dollops of batter into the pan to form 3 pancakes. Cook for 3 minutes on each side, then remove from the pan. Keep warm, wrapped in foil, while you cook the remaining pancakes.
4. Serve with a few extra blueberries.