



PREP: 10 min COOK: 35 min SERVES:6-8

# Giant Blueberry Pancake Cake

Pancake cakes are just that - a cake made of pancakes! Fluffy, vanilla bean paste scented pancakes smothered in a rich maple blueberry sauce!

# **Ingredients**

### **Pancakes**

 $2\frac{1}{2}$  cups (375g) plain flour

1 tbsp baking powder

1/3 cup (75g) caster sugar

3 large eggs, lightly whisked

1 tsp Queen Organic Vanilla Bean Paste

21/4 cups (560ml) milk

85g butter, melted

### **Blueberry Sauce**

2 cups (250g) blueberries (fresh or frozen)

½ cup (110g) sugar

## **Method - Pancakes**

### STEP 1

To make the pancakes, place all the dry ingredients in a bowl and whisk together.

#### STEP 2

Gradually whisk in eggs, followed by milk to make a thick, smooth batter. Add in melted butter and stir well.

#### STEP 3

Heat a non-stick 10 inch/25cm pan over a medium heat. Pour in just under cup of batter to make an 8 inch/20cm pancake.

#### STEP 4

Cook for approximately 2 minutes on each side, flipping when the bottom is golden brown and the edges are set. Place on a plate and cover with foil.

Why not take a photo and share your version with us. Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.



# **Ingredients**

 $\frac{1}{2}$  cup (125ml) water

2 tbsp (40ml) Queen Pure Maple Syrup

1 tsp arrowroot powder

# **Method - Blueberry Sauce**

#### STEP

To make the blueberry sauce, place all the ingredients except the arrowroot into a saucepan and bring to a boil.

#### STEP 2

Mix arrowroot with 2 tsp of water, then remove saucepan from heat and stir it into blueberry mixture thoroughly. Place back on heat for a few seconds until the sauce is thickened.

#### STEP 3

Stack your pancakes on a serving dish or cake stand and at the table, pour over the sauce and serve in wedges like a cake!

Why not take a photo and share your version with us. Tag **#queenfinefoods** on Instagram or post to our Facebook page.