



CHERRY BAKEWELL PANCAKES



INGREDIENTS

Pancakes

- 175g self-raising flour
- 50g ground almonds
- 1 tsp baking powder
- 2 tbsp caster sugar
- Pinch of salt
- 1 large egg
- 270ml milk
- ½ tsp vanilla extract
- 1 ½ tsp French almond extract

Also

- ½ a jar (approx. 170g) black cherry jam
- 350g fresh or frozen cherries (or use a mixture of both) - defrosted
- 175g icing sugar, sifted
- 5 tsp cold water
- 1 tsp unsalted butter
- 2 tbsp flaked toasted almonds

INSTRUCTIONS

1. Place the flour, ground almonds, baking powder and salt into a large bowl. Mix together and create a well in the centre. Crack the egg into the well, then pour in half the milk, the vanilla extract and 1 tsp of the almond extract. Starting from the middle, use a hand whisk to combine the wet and dry mixture, adding the remaining milk towards the end of mixing. Set aside.
2. Next slice two-thirds of the cherries in half and place the chopped cherries into a small pan with the cherry jam and 1 tbsp of water. Heat on a medium-high heat until gently bubbling, then simmer for 2-3 minutes until the cherries soften and the sauce thickens. Turn off the heat and allow to cool slightly whilst you cook the pancakes.
3. Place a tepanyaki plate or large frying pan on your induction hob. Turn one of the hotplate settings to a medium-high heat (setting 7-8) and press the FlexZone button to heat both zones as one single hot plate. Add the butter to the hotplate and allow to melt, then brush the butter all over the surface of the griddle.
4. Using a tablespoon, spoon 4 heaped spoonfuls of pancake mixture onto the griddle (this should use approx. one-third of the mixture) and use the back of the spoon to shape the pancake mixture into circles.
5. Cook for 1-2 minutes, until bubbles appear on top, then turn the pancakes over using a spatula. Cook for a further 1-2 minutes until lightly browned and fluffy.
6. Repeat twice more to use up all of the mixture (pancakes can be kept warm in a warming drawer or in the oven on a very low heat).
7. Whilst the pancakes are cooking, stir together the icing sugar, the remaining ½ tsp of almond extract and 3 tsp of cold water. Continue to stir, adding a little more water if needed, until you get a thick-drizzle consistency.
8. Place a pancake on each plate. Spoon on some of the cherry mixture, then add another pancake on top, and continue layering this way until you have 4 stacks of 3 pancakes, or 2 stacks of 6 pancakes.
9. Give the icing mixture a quick stir, then drizzle over the top and sprinkle on the flaked almonds. Top with the reserved cherries and serve immediately.