



# Pancakes with a Twist

You'll be 'raisin' your glass for these tasty pancakes made with Alpro Oat

Original Drink

## Preparation

1. Place the flours, sugar and pinch of salt into a bowl. In a separate bowl or measuring jug, beat the eggs and Alpro Oat Original together until just combined. Gradually add the Alpro Oat Original mixture to the flours whisking together until a smooth batter is formed.
2. Stir in the raisins.
3. Add some of the sunflower oil into a hot pan over a medium heat and pour in the batter to make pancakes. Cook on both sides until golden brown. The mixture should make 10 to 12 small pancakes.
4. Serve the pancakes with fruit of your choice



10 servings



20min



## Ingredients

- 175g spelt flour
- 50g quinoa flour
- 1 tbsp sugar
- Pinch salt
- 1 egg
- 400ml Alpro Oat Original Drink
- 50g raisins
- 2 tbsp sunflower oil

## Made with

Oat Original Chilled

