

# Scotch Whisky Pancakes



🕒 Ready in 15mins

👤 Makes 4

## METHOD

Sift the flour into a mixing bowl. Add the caster sugar, bicarbonate of soda, and cream of tartar.

Stir in the Scotch Whisky Syrup.

Beat together the milk and egg in a separate bowl and pour into the batter mix. Stir until smooth.

Heat a lightly greased pan and drop 2 dessert spoonfuls of pancake mix to form rounds of 10cm.

Cook on a medium heat until bubbles appear on the surface and the underside is golden brown.

Flip pancakes and cook until browned. Serve with raspberries and lashings of Scotch Whisky Syrup.

## INGREDIENTS

150g plain flour  
50g caster sugar  
1 tsp bicarbonate of soda  
1 tsp cream of tartar  
1 tbsp Scotch Whisky Syrup  
1 large egg, beaten  
150ml milk  
Oil for greasing pan  
Pinch of salt  
Raspberries (optional)

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