

Honey and Turmeric Pancakes

Ingredients

2 eggs
2 cups self-raising flour
1 cup milk
1 tsp turmeric
2 tsp honey
½ tsp vanilla bean paste



Method

1. Put all ingredients into a bowl and mix together with a stick blender until well incorporated. For best results, set aside to rest for 30 minutes.
2. In a heated, greased frypan pour in approximately one cup of mixture. Once bubbles reach the surface, flip the pancake over.
3. Serve with a vanilla greek yoghurt, original maple syrup and your favourite seasonal fruits.

Makes 4 large pancakes or lots of little ones.