

CHILDREN'S TEATIME TREATS



Preparation : 10 min - **Resting :** 1 hr - **Cooking :** 5 min - **Equipment :** pancake and waffle makers

Ingredients : 10-12 pancakes

- TO MAKE THE PANCAKES - 250 g plain flour - 500 ml milk - 3 eggs - 1 pinch salt - 100 ml beer - 1
tbsp oil - TO MAKE THE WAFFLES - 250 g plain flour - 400 ml milk - 75 g butter - 3 eggs - 75
g caster sugar - 1 level tbsp baking powder - 2 pinch salt

TO MAKE THE PANCAKES

1. Put the flour, eggs, oil and salt in the main bowl with the metal blade and the Blendermix.
2. Blend for 20 seconds, then gradually add the milk via the opening. Blend for about 2 minutes.
3. Allow the batter to rest in the fridge for at least 1 hour.
4. Preheat your pancake maker. Ladle a small amount of batter onto it and spread it thinly. Cook for about 2 minutes on each side.

TO MAKE THE WAFFLES

1.
Put the flour, sugar, diced butter, milk, eggs and salt in the main bowl fitted with the metal blade and the Blendermix.
2. Blend for 1 minute, then add the baking powder via the feed tube.
3. Blend for 2 minutes or until the batter is smooth.

4. Leave the batter to rest in the fridge for at least 1 hour.

5.

Pour a small amount of batter into your waffle-maker. Cook according to the manufacturer's instructions

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Chef's tip :

Delicious with whipped cream. For lighter pancakes, you can replace 100ml of milk with beer.

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■