



MINI PANCAKE STACKS

Makes: 48 pancakes

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes



Mini Pancakes are the easiest quickest little pancake bites that are perfect for parties, brunches, kids and pancake kebabs!

Ingredients 1 1/2 cups all-purpose flour

3 1/2 teaspoons baking powder

1/4 teaspoon salt

4 teaspoons caster sugar

1 1/4 cups milk

1 egg

4 tablespoons butter

- Add the dry ingredients and whisk together, then add the wet and combine fully.
- I tend to just put everything in a bowl and whisk, these pancakes are really fuss free.
- Heat a pan or griddle on medium-low heat and coat with a small layer of butter. Using a tablespoon measure use about 3/4 of a tablespoon of batter (just scoop with the tablespoon measure but don't scrape out the entire amount, a quick pour will leave enough behind).
- Cook the pancakes on both sides until lightly browned, about 45 seconds on each side.
- Enjoy with your favourite toppings or mix-ins.
- Use chocolate spread and slice strawberries to stack them onto cocktails stick for your miniature theme.