



## FLAPJACKS

### Ingredients

500 ml Flour  
2 Eggs  
5 tbsp Sugar  
1½ tbsp Butter, melted  
4 tsp Baking powder  
1/3 tsp Salt  
250 ml Milk  
Serve with On Top<sup>®</sup> With Cream

### Method

1. Beat the eggs and gradually add the sugar.
2. Add half of the milk and the melted butter to the egg mixture. Stir well.
3. Sift the flour, baking powder and salt and add to the egg mixture.
4. Gradually stir in the remaining milk to form a smooth mixture.
5. Drop spoonfuls of dough into a greased heavy bottom frying pan or flat top.
6. Turn once the top of the flapjack is full of air bubbles (bottom should be golden brown) and bake on the other side.
7. Serve with butter, pineapple pieces, a large dollop of On Top<sup>®</sup> finished with a generous drizzle of either syrup or honey.

Infinite Possibilities. **One Family.**

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