

## Red Bean Pancakes

**Season:** Winter

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** -



<b>Equipment:</b>	<b>Ingredients:</b>
<p>Large bowl x 1 Whisk x 1 Measuring cups Measuring spoons Large frying pan x 2 Spatula x 2 Serving plate x 5</p>	<p>2 cups self raising flour 1 tablespoon sugar 1 ½ cups + 1 tablespoon milk 1 ½ tablespoons white vinegar ¼ cup canola oil 2 eggs</p> <p>1 cup cooked and sweetened red bean</p> <p>Some butter for frying</p> <p>Just before serving, drizzle 3 tablespoons of maple syrup on each plate of the pancakes</p>

### What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put all ingredients **except** the red bean in a large bowl and mix well.
3. Add the red bean and mix it gently until combined.
4. Melt some butter in 2 large frying pans over medium heat.
5. Using one heap tablespoon of pancake mixture per pancake, put 4 pancakes in frying pan.
6. Cook until you see bubbles on the pancake, flip over and cook until golden on both sides, about 2 minutes each side.
7. Distribute evenly on 5 serving plates and just before serving, drizzle 3 tablespoons of maple syrup on each plate of the pancakes.