

# Beer Pancakes



Adding a slightly savoury element to your pancakes, bringing beery and hop notes.

## Method

Preheat the oven to 180°C.

Line a baking tray with greaseproof paper and place a grill over the top.

Lay the bacon on the grill; (This will let the fat drip on to the greaseproof)

Sieve the flour(s) and baking powder into a mixing bowl, then crack in the egg.

Using a whisk, slowly pour in the beer and whisk together.

This will prevent the beer mixture from foaming to much.

You are looking for a fairly thick batter; if it looks a little too thin add more flour.

Place the bacon in the oven and place a frying pan on a medium heat.

Add a small knob of butter and allow to melt.

Allow the pan to get hot and then add a small ladle of batter.

Fry on one side until you see small holes start to appear; then flip over and fry for an extra minute or so.

Once cooked, stack them on a plate. (Keep them warm!)

Once the bacon is cooked to your liking (approx. 20 minutes for crispy!) Remove and lay on some kitchen towel to soak up excess fat.

Stack your pancakes, top with the bacon, then drizzle over as much malt extract as you like!

## Ingredients

**1 x 330ml Bottle of Beer**  
(We recommend a Wheat Beer or Saison)

**1 x Medium Egg**

**230g Plain Flour**  
(or 200g Plain Flour + 30g Vistamalt Cara Flour 30)

**1tsp Baking Powder**

**Streaky Bacon**

**Malt Extract**