

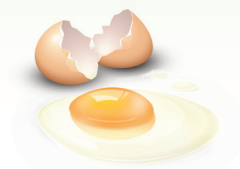
cluckhen
brilliant
eggs



Pancakes with crème fraiche and berries

Ingredients

Makes 12 pancakes
2 Large Cluckhen Brilliant eggs, separated
1 1/2 cups sifted all-purpose flour
2 1/4 teaspoons baking powder
3 tablespoons sugar
3/4 teaspoon salt
1 cup milk
3 tablespoons butter, melted
1 cup blueberries, fresh or frozen, thawed
salt and ground black pepper



cluckhen brilliant eggs



Method

1. In a small bowl, beat egg whites until stiff; set aside.
2. In a separate bowl, sift together flour, baking powder, sugar and salt. Beat egg yolks in a medium mixing bowl; add milk and melted butter.
3. Stir egg mixture into dry ingredients; mix until batter is smooth. Fold in beaten egg whites.
4. Bake on hot greased frying pan until golden brown.
5. Serve on plate with blueberries and crème fraîche.

Enjoy

