

## **Mini Applesauce pancakes**

### **Makes 8 mini pancakes**

#### **Ingredients**

100g plain flour

1 teaspoon baking powder

2 eggs

5 tablespoons of Bramley applesauce

1 tablespoon of half spoon sugar

2 tablespoons of milk

#### **Method**

1. Mix all the ingredients together in a bowl
2. Heat a small spot of oil in a non-stick pan and rub around with a piece of kitchen paper (make sure the pan is not too hot)
3. Put a tablespoon of batter in the pan and leave to cook until bubbles form on the surface. Check the underside to see if is golden brown.
4. Turn the pancake over and cook on the other side until golden brown.