



# Haigh's Blueberry, Banana & Chocolate Chip Pancakes

**Preparation time:** 10 mins | **Cooking time:** 30 mins | **Makes:** 10

- 2 large eggs, lightly beaten
- 2 cups (300g) self-raising flour, sifted
- 1/3 cup (75g) caster sugar
- 2 cups (500ml) buttermilk
- 50g unsalted butter, melted
- 1 tablespoons vanilla bean paste
- 100g Haigh's Dark Chocolate Pastilles, roughly chopped**
- 2 small bananas, peeled and chopped
- 2 x 125g punnets blueberries
- Maple syrup, to drizzle

Preheat oven to 120°C (100°C fan-forced) and line a baking tray with baking paper.

Using an electric mixer, beat eggs until frothy. Add flour, sugar, buttermilk, melted butter and vanilla. Gently beat the mixture until flour has been incorporated and mixture is smooth. Carefully fold in the chopped chocolate, half the banana and half the blueberries until well combined.

Heat a non-stick frying pan over a medium heat. Lightly grease the frying pan with spray oil.

Using a 1/3 cup measure ladle the batter into the centre of the pan. Cook for 2-3 minutes or until bubbles form on the surface and the batter is set. Using a spatula, carefully flip pancake and cook until golden brown about 2 minutes.

Transfer pancakes to prepared baking tray and place in preheated oven, to keep warm whilst cooking the remaining pancakes.

Serve warm pancakes with remaining banana and blueberries, drizzled with maple syrup.



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