

# Recipe of the Week

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CONFETTI  
BUTTERMILK  
PANCAKES

Galway  
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A NEW RECIPE  
EVERY WEEK

# Confetti buttermilk pancakes

## GROCERY LIST

- 280G PLAIN FLOUR
- 40G SIÚCRA CASTER SUGAR
- 1½ TSP BAKING POWDER
- 1½ TSP BICARBONATE OF SODA
- 2 LARGE EGGS
- 500ML BUTTERMILLK
- 2 TSP VANILLA EXTRACT
- 90G BUTTER, MELTED, PLUS EXTRA FOR COOKING

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# Confetti buttermilk pancakes

## *Happy Pancake Tuesday!*

*Recipe to enjoy with all the family!*

### Method

- Sift the flour, sugar, baking powder, and bicarbonate of soda in a bowl.
- In a large mixing bowl, whisk together the eggs, buttermilk, vanilla extract, and butter.
- Gradually stir in the dry ingredients until just combined.
- Gently fold in the sprinkles.
- Heat a non-stick frying pan over a medium-high heat. When it is hot, add some butter. When the butter begins to foam, add small ladlefuls of the batter to the pan (add as many as can fit in the pan without touching ).
- Cook for two or three minutes until bubbles form in the centre of the pancakes and the edges are golden brown. Flip and cook for another minute until golden. Transfer to a plate and keep warm while you repeat with the rest of the batter.
- Serve warm with whipped cream and extra sprinkles.

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