

A brilliant brunch: flapjacks with blueberries and cream

Flapjacks, crumpets or pancakes... what are these glorious rounds of batter goodness to you? Easy to make and oh so treaty on a Sunday morning, here's a simple and winning recipe.

Ingredients (serves 4):

1¼ cups self-raising flour
½ tsp baking powder
2 Tbsp caster sugar
1 egg
1 cup milk
20g butter
½ cup double thick cream
½ cup syrup
250g blueberries

Method:

1. Sift the flour and baking powder into a bowl. Add sugar.
2. In a separate bowl, whisk the egg and milk together. Slowly pour this mixture into the flour mixture, whisking until smooth. Set aside for 5 minutes.
3. Heat a non-stick frying pan over medium heat. Add 2 teaspoons of butter to the pan and swirl to coat base. Dollop large spoonfuls of batter into the pan to form 6cm rounds or use a [batter dispenser](#) to make this process a whole lot easier and your flapjacks a consistent size.
4. Cook your flapjacks for 2 minutes or until small bubbles begin to appear on the surface. Turn over and cook for 1 to 2 minutes or until golden and cooked through. Transfer to a plate and cover to keep warm. Repeat with the remaining mixture, adding more butter to the pan as necessary.
5. Place your flapjacks onto a serving plate. Top with a dollop of double cream and sprinkle with blueberries and a generous drizzle of syrup.