

# Ice-Cream Pancakes

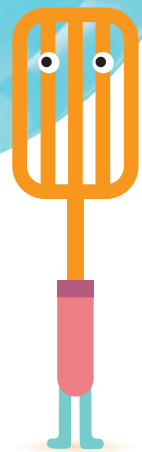
Ice-cream for breakfast or dessert, it's a delicious ice-cream pancake dream!

Prep time: 10 min | Cook time: 10 min | Serves: 2

## Ingredients

- 2 Eggs
- 1 + 3/4 cups of milk
- 1 teaspoon of vanilla essence
- 2 cups self-raising flour
- 1/3 cup caster sugar
- Butter for frying, plus extra to serve
- Maple syrup or honey to serve
- Banana
- Cherry or cranberry for the top
- Rainbow sprinkles

- 1 Whisk eggs, milk and vanilla together in a jug. Sift flour into a large bowl. Stir in caster sugar.
- 2 Make a hole in the centre of your dry ingredients and carefully add milk mixture. Whisk until just combined.
- 3 Under adult supervision, heat a large non-stick frying pan over medium heat. Grease pan with butter or spray with cooking oil.
- 4 Using 1/4 cup mixture per pancake, cook 2 pancakes for 2 minutes or until bubbles appear on surface. Flip and cook for a further 1-2 minutes or until cooked through.
- 5 Transfer to a plate. Cover loosely with foil to keep pancakes warm. Repeat with remaining mixture, greasing pan with butter or cooking oil between batches.
- 6 Cut your pancakes into triangles, this will be your waffle cone! Drizzle maple syrup, honey, or melted butter to create the waffle lines.
- 7 Create your icecream with slices of banana, sprinkles, and a cherry or cranberry to top it off.



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