



Mixed Berry Compote Pancakes

with Spiced Butter

SERVES
2



First up!

Wash your hands and any fresh foods before you start.

Ingredients	2 people
Vegetable Oil*	refer to method
Butter (for the pancakes)*	40g
Milk*	1/4 cup
Greek-Style Yoghurt	1 large packet
Eggs*	2
Dry Pancake Mix	1 medium packet
Butter (for the sauce)*	60g
Sweet Golden Spice Blend	1 medium sachet
Mixed Berry Compote	1 packet

*Pantry Items

Nutrition Information		
AVG QTY	PER SERVING	PER 100g
Energy (kJ)	1715kJ (409Cal)	1316kJ (314Cal)
Protein (g)	6g	4.6g
Fat, total (g)	27.9g	21.4g
- saturated (g)	15.1g	11.6g
Carbohydrate (g)	33.6g	25.8g
- sugars (g)	15.6g	12g
Sodium (g)	1325mg	339mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

Grab your Kit



1. Get prepped

Melt **butter (for the pancakes)** in the microwave in 30 second bursts. In a medium bowl, add **melted butter, milk, Greek-style yoghurt** and **eggs**. Whisk to combine. Add **dry pancake mix** and mix until just combined.

2. Cook pancakes

In a large non-stick frying pan, heat a drizzle of **vegetable oil** over medium heat. When oil is hot, cook **pancake batter**, in batches until golden, **3-5 mins** each side (1/3 cup batter per pancake).

3. Serve up

Wipe out frying pan and return to medium heat. Add **butter (for the sauce)** and **sweet golden spice blend**, stirring until melted. Divide pancakes between plates. Drizzle with spiced butter and **mixed berry compote**.

We're here to help!

If you have any questions or concerns, please contact us at [hellofresh.com.au/contact-us](https://www.hellofresh.com.au/contact-us)

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More meal occasions



Scan the QR code to add these to next week's box!



Get some more Vitamin C in your week! Try our Fruit Box.

Breakfast & Brunch

Tuck in to a sweet or savoury delight to start your day out right.



No Sugar

Passionfruit Kombucha Remedy
Four 250ml cans



Cafe fave

Caramelised Pear & Pecan Pancakes with Syrup & Cream



Quick brunch

Prosciutto & Cheese Croissant with Dijon Mustard

Quick Lunches

Short on time? Whip up these delicious dishes in a flash!



Lunch bites

Sweet Chilli Tofu Bao Buns
with Creamy Pea Pod Slaw & Crispy Shallots



Ready to heat

Nonna's Beef Bolognese
No Prep | Ready in 5



Yum cha at home

Chicken Gyoza
Chan's Yum Cha at Home

Sides & Desserts

Turn dinner into a feast that the whole family will love.



The perfect side

Pear & Parmesan Green Salad
with Parsley & Pine Nuts



Four easy steps

Spiced Apple & Pear Crumble
with Vanilla Custard



One-bowl baking

Double Chocolate Chip Muffins
Makes 10+