

# Sweet & Savoury Pancakes

with Bacon & Nutty Crumb

Grab your Meal Kit with this symbol



Bacon



Flaked Almonds



Shredded Coconut



Greek-Style Yoghurt



Dry Pancake Mix



Mixed Berry Compote



**Recipe Update**  
Due to local availability, we've replaced some of your ingredients. They may be a little different to what's pictured, but just as delicious!

Prep in: **25 mins**  
Ready in: **40 mins**

Ready to up your pancake game without much extra work? With some simple tweaks, you can whip up our sweet, savoury, nutty and fluffy pancakes worthy of brunch at a fancy café. Pile up your pancakes and top with some bacon, berry compote, creamy yoghurt and nutty crumb.

### Pantry items

Vegetable Oil, Butter, Eggs, Milk

## Before you start

Wash your hands and any fresh food.

## You will need

Small saucepan · Two oven trays lined with baking paper ·

Large non-stick frying pan

## Ingredients

	<b>2 People</b>
<b>vegetable oil*</b>	refer to method
<b>butter*</b>	40g
bacon	1 packet (100g)
flaked almonds	1 large packet
shredded coconut	1 medium packet
<b>eggs*</b>	2
Greek-style yoghurt	1 large packet
<b>milk*</b>	2 tbs
dry pancake mix	1 medium packet
mixed berry compote	1 medium packet

### \*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1789kJ (427Cal)	1044kJ (249Cal)
Protein (g)	13.8g	8.1g
Fat, total (g)	21.9g	12.8g
- saturated (g)	9.4g	5.5g
Carbohydrate (g)	42.6g	24.9g
- sugars (g)	17.9g	10.4g
Sodium (mg)	831mg	485mg

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://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- In a small saucepan, add the **butter** and melt over low heat.
- Transfer to a large heatproof bowl and set aside.



## Bake the bacon & nutty crumb

- Separate **bacon** slices, then place on a lined oven tray. Bake until golden, **8-12 minutes**.
- On a second lined oven tray, add **flaked almonds** and **shredded coconut**. Spread out evenly, then bake until golden, **4-6 minutes**.

**TIP:** Be sure not to spread to crumb too far apart to prevent it from burning quickly.



## Make the pancake batter

- Meanwhile, add the **eggs**, half the **Greek-style yoghurt** and the **milk** to the bowl with the melted butter. Lightly whisk to combine.
- Add **dry pancake mix** and whisk until just combined.

**TIP:** Don't worry if the batter is thick, it makes for fluffy pancakes!



## Cook the pancakes

- In a large non-stick frying pan, heat a drizzle of **vegetable oil**. When oil is hot, add  $\frac{1}{3}$  cups of **pancake batter**. Cook in batches, until browned and set, **4-5 minutes** each side.

**TIP:** Save time and cook your pancakes on two non-stick frying pans if possible!



## Heat the compote

- Meanwhile, heat a small saucepan over medium-high heat. Heat **mixed berry compote** until heated through, **1-2 minutes**.



## Serve up

- Divide pancakes between plates. Top with berry compote, remaining Greek-style yoghurt and nutty crumb.
- Serve with bacon. Enjoy!

**TIP:** To sweeten things up a little more, drizzle your pancakes with maple syrup to serve!

## We're here to help!

Scan here if you have any questions or concerns



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