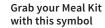


Sweet & Savoury Pancakes

with Bacon & Nutty Crumb











Flaked Almonds



Shredded Coconut



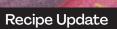
Yoghurt





Dry Pancake

Mixed Berry Compote



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

 $Small \, sauce pan \cdot Two \, oven \, trays \, lined \, with \, baking \, paper \cdot Large \, non-stick \, frying \, pan$

Ingredients

	2 People
vegetable oil*	refer to method
butter*	40g
bacon	1 packet (100g)
flaked almonds	1 medium packet
shredded coconut	1 medium packet
eggs*	2
Greek-style yoghurt	1 large packet
milk*	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 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 ¼ 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!

