

# New York stacked buttermilk pancakes.

Serves: 4

Cooking time: 10-15 mins

## Ingredients

1 Church & Manor goose egg  
150ml/<sup>1</sup>/<sub>4</sub> pt buttermilk  
175g/6oz self raising flour  
1tsp caster sugar  
pinch of salt  
15ml/1tbsp vegetable oil for frying  
Crispy bacon and maple syrup to serve

## Method

1. Beat the egg and buttermilk together in a large bowl. Sift over the flour, sugar and salt then quickly mix to form a smooth thick batter
2. Heat a little oil in a non-stick frying pan. Gently drop large spoonfuls of the batter into the hot pan and cook for 2 mins until the base is crisp and golden. Flip over and cook for a further 1-2 mins. Keep warm in a clean tea towel and repeat until all the batter is cooked - makes about 12.
3. To serve, stack 3-4 pancakes per person on plates, with crispy bacon and maple syrup.

