



# The Olde Scots Kitchin



## Blueberry Scotch Pancakes

### Ingredients

150g (5oz) self-raising flour  
Pinch of salt  
175ml (6floz) milk  
30g (1 oz) butter  
1 tablespoon golden syrup  
125g (4oz) blueberries  
Oil, for frying  
Golden syrup, to serve

### Directions

To make the pancake batter, tip the flour into a bowl and stir in the salt. Gradually whisk in the milk to give a smooth batter. Warm together the butter and golden syrup until the butter has melted, and then beat into the batter. Stir in the blueberries.

Heat a frying-pan. Grease the base of the pan sparingly. Spoon tablespoons of the mixture onto the base of the frying-pan and spread them out to about 6-7cm (2 1/2-3in) in diameter by tilting the pan in a circular motion. Cook for about a minute, then turn over and cook for about 30 seconds longer or until both sides are a light golden colour. Remove from the pan and repeat with the remaining batter.

Serve pancakes with extra golden syrup drizzled over them.