

A PANFUL OF PANCAKES

Our new Pancake Parlour Pack is now available on the Marketplace! Everything you need to make a stack of homestyle fluffy pancakes for breakfast or brunch! The bundle features Miller + Baker's 100% stone milled pancake mix, Charcol Springs pastured eggs, Bannister Downs full cream milk and a bottle of organic maple syrup for a classic sweet finish! Go the OG - the classic style with nothing else needed, or add a couple of extra trimmings to transform your brunch into a culinary weekend treat!



THE OG (Makes 4-6 serves)

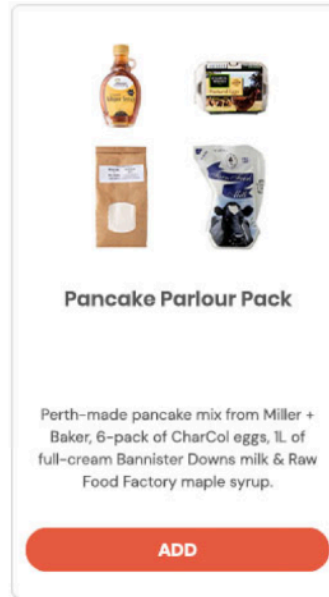
Ingredients

- 3 eggs
- 3 cups milk
- 3 tbsp butter, melted
- 450g Miller + Baker Pancake Mix
- Maple syrup

Method

1. Whisk together eggs, milk and melted butter.
2. Whisk wet ingredients into dry pancake mix.
3. Heat a frypan over medium-high heat with butter.
4. Pour even amounts of batter (roughly 1/3 cupfuls) into pan. When bubbles form, flip and cook until golden. Repeat with remaining batter.
5. Serve with maple syrup.

Want to make this at home? We used the Pancake Parlour Pack and Organic Times Organic Salted Butter from the Marketplace.



BLUEBERRY CUSTARD

(Makes 4-6 serves)

Ingredients

- 3 eggs
- 3 cups milk
- 3 tbsp butter, melted
- 300g Miller + Baker Pancake Mix
- 1 punnet blueberries (or berries of choice)
- 500ml vanilla custard (we used CoCoMe Vanilla Custard)
- Maple syrup

Method

1. Whisk together eggs, milk and melted butter.
2. Whisk wet ingredients into dry pancake mix.
3. Heat a frypan over medium-high heat with butter.
4. Pour even amounts of batter (roughly 1/3 cupfuls) into pan. When bubbles form, flip and cook until golden. Repeat with remaining batter.
5. Layer the pancakes with blueberries and custard. Finish with a drizzle of maple syrup.

Want to make this at home? We used CoCoMe Vanilla Coconut Yoghurt, the Pancake Parlour Pack and Organic Times Organic Salted Butter from the Marketplace.



Cocome Vanilla Coconut Custard, 500ml

This plant-based coconut custard is handmade in Perth. The ingredient list is short and clean, creating a creamy and tasty custard.

ADD



Pancake Parlour Pack

Perth-made pancake mix from Miller + Baker, 6-pack of CharCol eggs, 1L of full-cream Bannister Downs milk & Raw Food Factory maple syrup.

ADD



Organic Times Organic Salted Butter, 250g

Salted butter from grass-fed cows! Use it for baking, cooking, and on your favourite toast.

ADD



BANOFFEE

(Makes 4–6 serves)

Ingredients

- 3 eggs
- 3 cups milk
- 3 tbsp butter, melted
- 300g Miller + Baker Pancake Mix

Caramel bananas




- 1 cup walnuts
- 2 bananas
- 1 tbsp butter
- 1 tsp ground cinnamon
- Maple syrup

Method

1. Whisk together eggs, milk and melted butter.
2. Whisk wet ingredients into dry pancake mix.
3. Heat a frypan over medium–high heat with butter.

4. Pour even amounts of batter (roughly 1/3 cupfuls) into pan. When bubbles form, flip and cook until golden. Repeat with remaining batter.
5. Meanwhile roughly chop walnuts and add to a separate dry frypan over medium heat. Toast for 3-4 minutes until golden. Set aside.
6. Slice bananas and add to frypan over medium-high heat with 1 tbsp butter, 2 tbsp maple syrup and 1 tsp ground cinnamon. Cook for 5 minutes, turning until caramelised. Take off heat.
7. Layer the pancakes with bananas and walnuts. Finish with a drizzle of maple syrup and extra sprinkling of cinnamon.

Want to make this at home? We used bananas, the Pancake Parlour Pack and Organic Times Organic Salted Butter from the Marketplace.

 <p>Bananas, 1kg</p> <p>WA local, versatile, and packed with fibre and potassium.</p> <p>ADD</p>	 <p>Pancake Parlour Pack</p> <p>Perth-made pancake mix from Miller + Baker, 6-pack of CharCol eggs, 1L of full-cream Bannister Downs milk & Raw Food Factory maple syrup.</p> <p>ADD</p>	 <p>Organic Times Organic Salted Butter, 250g</p> <p>Salted butter from grass-fed cows! Use it for baking, cooking, and on your favourite toast.</p> <p>ADD</p>
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