



Coffee and Amaretto Stack

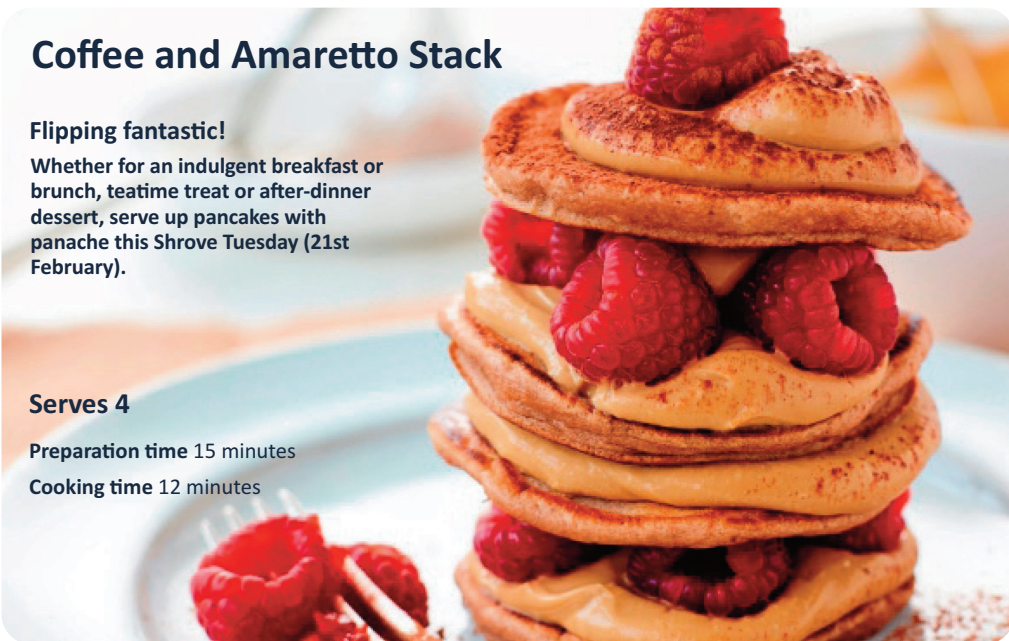
Flipping fantastic!

Whether for an indulgent breakfast or brunch, teatime treat or after-dinner dessert, serve up pancakes with panache this Shrove Tuesday (21st February).

Serves 4

Preparation time 15 minutes

Cooking time 12 minutes



- 1 In a large jug, gently whisk together all the pancake ingredients (except the oil) until smooth. Leave to stand for 10 minutes.
- 2 Heat a large frying pan over a medium heat and brush with oil. Pour in heaped tablespoons of pancake batter, spaced a few centimetres apart, fitting 3-4 in the pan. Cook for about a minute until bubbles appear on the surface, then flip or turn and cook for a further 30 seconds. Repeat with the remaining mixture to make about 20 pancakes in total.
- 3 In a large bowl mix together the coffee, amaretto and icing sugar. Add the mascarpone and whisk until thick.
- 4 Spread a heaped teaspoonful of the coffee mixture onto each pancake, and layer to create a small stack, adding a handful of raspberries to 2 layers in each stack. Top with a dollop of the coffee mixture and an extra raspberry, then dust with a little coffee. Serve straightaway.

Ingredients:

For the pancakes

- 140g plain flour
- 1 tbsp cocoa powder
- 1 tsp baking powder
- 2 tbsp icing sugar
- 2 medium British Lion eggs
- 125ml milk
- 1 tbsp sunflower oil, for cooking the pancakes

For the filling

- 3 tbsp amaretto
- 2 tsp instant coffee, plus extra to serve
- 3 tbsp icing sugar
- 250g mascarpone
- 300g raspberries

Egg-cellent choice - Eggs are a good source of protein and are packed with essential nutrients. Always use eggs bearing the British Lion mark, which guarantees that they have been produced to the highest food standards. For more inspiration, visit www.egginfo.co.uk/recipes.

