3-INGREDIENT BERRY CUTE FLAPJACK CEREAL

Serves 4

INGREDIENTS

2 cups self-raising flour
2 cups Parmalat Easygest Strawberry Flavoured Medium Fat Yoghurt + more to serve
2 eggs

Serving suggestion
Fresh strawberries, halved
Honey

METHOD

1. Sieve the flour in a medium mixing bowl.
2. Make a well in the centre of the flour and add the Easygest Strawberry Flavoured Yoghurt and the eggs. Using an electric mixer, beat until smooth and lump-free. If the batter is too thick, slowly add 5-6 tablespoons of water while beating until you have a thick but pourable consistency.
3. Pour the batter into an upcycled squeeze bottle (a clean sweet chilli, mayo or tomato sauce bottle will work!) or strong resealable bag and cut off a tiny corner.
4. Heat a greased non-stick pan over a medium heat and squeeze small, equal drops of the batter into the pan, leaving space for each to spread slightly. Allow to cook until small bubbles appear on the surface, then flip them over and cook the other side until golden, about 1-2 minutes a side.
5. Serve the mini flapjacks in two breakfast bowls. Add dollops of strawberry yoghurt, fresh strawberries and a drizzle of honey. Serve with your favourite juice and ENJOY!

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