

COFFEE & CREMORA CRUMPET STACK

Makes 12 (serves 6)

INGREDIENTS

2 tsp NESCAFÉ Classic Instant Coffee
2 tsp NESTLÉ Cremora Reduced-Fat Coffee Creamer
3 tbsp sugar
1 cup self-raising flour
1 egg

Serving suggestion:

200g fresh mixed berries
4 tsp honey

METHOD

1. Combine coffee, Cremora and sugar and pour in 1 cup of boiling water. Stir to dissolve and allow to cool.
2. Sift the flour into a medium mixing bowl. Make a well in the middle.
3. Beat egg and mix in coffee mixture.
4. Pour coffee and egg mixture into the flour well and whisk to form a smooth batter.
5. Place a greased pan on medium heat and once hot, ladle batter to form flapjacks about 2cm apart.
6. Fry the flapjacks for about 2 minutes, or until small air bubbles form on top, then flip over and fry for another minute on the other side.
7. Stack 2 on each plate and top with fresh berries and a drizzle of honey and ENJOY!