

SUNDAY BRUNCHES WITH A TWIST 3 WAYS

Maple-Glazed Bacon Flapjack Dippers

Makes 10-12

INGREDIENTS

For the maple-glazed bacon:

1 pack (250g) streaky bacon
3 tbsp Illovo Maple Flavoured Syrup

For the flapjack mix:

2 cups flour
2 tsp baking powder
 $\frac{3}{4}$ cup sugar
3 eggs
1 cup milk
2 tbsp melted butter

Serving suggestion:

Illovo Maple Flavoured Syrup

METHOD

1. Preheat the oven to 200°C. Arrange the bacon in a single layer on a baking paper-lined baking tray. Bake until the bacon is beginning to brown, about 15 minutes.
2. Carefully remove the bacon from the oven and drizzle over the Illovo Maple Flavoured Syrup on both sides.
3. Return to the oven and bake until bacon is browned and sticky for a further 3-5 minutes.
4. In a medium-sized bowl, sieve the flour and baking powder. Add the remaining ingredients and mix well.
5. Place a bacon rasher in the centre of the batter. When bubbles appear on the surface, flip over and cook the other side until golden brown. Repeat with the remaining batter and bacon rashers until they are all cooked.
6. Serve with a bowl of maple flavoured syrup to dip and ENJOY!

Peanut Butter and Syrup French Toast Bake

Serves 4-6

INGREDIENTS

½ loaf (225g) sliced white bread
¼ cup peanut butter
¼ cup Illovo Traditional Syrup
8 eggs
1 cup milk
2 tsp vanilla essence
2 tsp ground cinnamon

Serving suggestion:

Whipped cream
Fresh berries
Illovo Traditional Syrup

METHOD

1. Preheat the oven to 180°C and grease a 20cm x 20cm baking dish.
2. Begin by making 6 peanut butter and syrup sandwiches: spread the peanut butter on half the slices of bread and squeeze an even amount of Illovo Traditional Syrup over the peanut butter. Sandwich with the remaining slices of bread.
3. Cut each sandwich into 9 small blocks. Place the mini sandwiches into the greased baking dish.
4. Make the custard by whisking together the eggs, milk, vanilla essence and ground cinnamon.
5. Pour the custard over the mini sandwiches, making sure the bread is well covered by the custard.
6. Bake in the oven for 45-50 minutes, or until the top is crispy and the liquid has set. Remove from the oven and allow it to sit for 10 minutes. **Chef's Tip: Cover with foil if it starts to get too dark in the oven.*
7. Slice into large squares to serve with a dollop of whipped cream, fresh berries and a drizzle of syrup. ENJOY!

