

# 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!

## Caramel Apple Rolls

Makes 12

### INGREDIENTS

3 cups self-raising flour  
1½ cups plain double cream yoghurt  
2 tbsp melted butter  
1 tbsp ground cinnamon  
3 Granny Smith apples, peeled, cored and chopped  
1 cup Illovo Caramel Flavoured Syrup

### METHOD

1. Preheat the oven to 180°C and grease a 12-hole muffin tray.
  2. To prepare the dough, sieve the flour in a large bowl. Add the yoghurt and mix until a dough comes together. Place the dough on a lightly floured surface and knead until smooth, about 8-10 minutes.
  3. On a floured surface, roll the dough out into a rectangle with about 1-2cm thickness.
  4. Brush the surface of the dough with melted butter and sprinkle over the cinnamon.
  5. Sprinkle the chopped apple over the cinnamon and drizzle over 1 cup Illovo Caramel Flavoured Syrup.
  6. Starting at the wide end, roll up the dough into a long sausage. Cut into 12 equally sized portions.
  7. Place each portion into the holes in a greased muffin-tray. Brush the surface with the remaining syrup.
  8. Bake in the oven for 15 minutes until golden brown and cooked through.
  9. Remove caramel apple rolls from the muffin tray and serve warm with a cup of tea.
- ENJOY!