

Peach & blueberry skillet pancake



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Preparation 10 mins | Cooking 15 mins | Serves 4

¾ cup milk
3 free-range eggs
1 tsp vanilla extract
⅓ cup caster sugar
Pinch salt
1 cup plain flour
1 tsp baking powder
40g butter

To serve:

125g blueberries
1 plump ripe peach, sliced
2 passionfruit, halved
Icing sugar, for dusting
Maple syrup, for drizzling

STEP 1 Preheat oven to 240°C/220°C fan-forced. Place a heavy-based 23cm (base) ovenproof frying pan in the oven to heat.

STEP 2 Meanwhile, place milk, eggs, vanilla, sugar, salt, flour and baking powder into a blender. Blend until well combined and smooth.

STEP 3 Carefully remove hot pan from the oven and add butter. Swirl pan to melt butter. Pour the batter into the pan. Bake for 12-15 minutes until puffed and golden brown. Remove from oven and immediately top with the fruit, dust with icing sugar and serve with maple syrup.