

Blueberry pancakes



Ingredients

- 1 1/2 cups milk
- 1 egg
- 2 teaspoons vanilla extract
- 2 cups self-raising flour
- 1/4 teaspoon bicarbonate of soda
- 1/3 cup caster sugar
- 2 tablespoons butter, melted
- 1 1/2 cups fresh blueberries

Method

1. Whisk egg, milk and vanilla together in a jug.
2. Sift flour and bicarbonate of soda into a bowl.
3. Stir in sugar then make a well in the centre and add milk mixture. Whisk until just combined.
4. Gently stir in blueberries (Try not to burst them)
5. Heat a large non-stick frying pan over medium heat. Brush pan with butter.
6. Pour 1/4 cup of mixture onto pan and cook for 3 to 4 minutes or until bubbles appear.
7. Turn and cook for a further 3 minutes or until cooked through.
8. Transfer to a plate and cover loosely with foil to keep warm.
9. Repeat with remaining mixture, brushing pan with butter between batches.
10. Dust with a little icing sugar, dollop with a small nob of butter and scatter with extra blueberries to serve.

Rosalina's blueberry pancakes are the perfect morning boost in *Treasured Secrets*.

Rosalina kissed Archer on the forehead. 'Before you get stuck into that, how about a breakfast to die for?' She inwardly cringed at her choice of words and tried to mask it by kissing his forehead again.

'That'd be nice.'

'Is there something special you'd like?'

'Are there any blueberries? We could have pancakes.'

'Pancakes it is then.' She set about making a fresh pot of coffee, and as she rummaged about the cupboards for the pancake ingredients, she kept an eye on Archer. He didn't seem sad. He looked more bewildered. Rosalina made the pancake batter and set it aside to rest, then filled two mugs with steaming coffee and sidled up next to him.

Recipe by Kendall Talbot author of the Treasure Hunter series.