

Lethabo's Upside Down Plum Pancake

This beautiful dish tastes as good as it looks. The plums add a rich, fruity flavour and the pancake is easy to make and good to eat. Be sure to watch the video for all the essential steps.

INGREDIENTS

Plum Topping

60 grams butter
1/2 cup sugar (brown or white)
1 tsp cinnamon
4 plums cut into 8 wedges

Pancake Batter

1 cup warm milk
1 cup flour
2 eggs
1/2 tsp salt
1 tbsp baking powder
2 tbsp oil
1 tsp vanilla essence

METHOD

1. Melt butter in your 24 cm Chef's Pan and, while melting, add your sugar and cinnamon and stir.
2. Cook for 5 mins on low heat until sugar and cinnamon have dissolved.
3. Place sliced plums on top of butter/sugar mixture and let them cook for 10 mins until soft.
4. Add your pancake ingredients to a 20 cm bowl (use AMC's 20 cm Dome and Seal) and mix until combined. Be careful not to overmix.
5. Pour pancake batter over the plums in your pan, making sure everything is covered.
6. Cover with lid and cook for a further 5 minutes.
7. Open your lid and flip over, once cooled enjoy with cream or ice cream.



COOKWARE
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