



**Moorddrift**  
**Dairy**

**FLAPJACKS**  
**(serves 8-10)**

A savoury or sweet bread snack made from flour and yeast, flapjacks (also known as crumpets) are popular for breakfast or dessert – served after a fry-up with maple syrup, or after dinner with ice-cream and fresh strawberries. Use this easy recipe to make 25–30 crumpets. The batter can be kept in the refrigerator for up to 30 days before baking.

**INGREDIENTS**

500ml flour  
2 eggs  
5 tbsp sugar  
1 ½ tbsp butter, melted  
4 tsp baking powder  
1/3 tsp salt  
250ml milk

**METHOD**

Beat the eggs and gradually add the sugar.  
Add half of the milk and the melted butter to the egg mixture.  
Stir well.  
Sift the flour, baking powder and salt and add to the egg mixture.  
Gradually stir in the remaining milk to form a smooth mixture.  
If all ingredients are well mixed then don't stir anymore.  
Drop spoonfuls of dough into a greased heavy bottom frying pan or into a "griddle".  
Turn once the top is full of air bubbles (bottom should be golden brown) and bake on the other side.  
Serve with butter and syrup, honey or jam.

**F R E S H E R F O R L O N G E R**

Tel: 015 491 9400 | Toll Free: 0800 20 40 59 | [www.moorddrift.co.za](http://www.moorddrift.co.za)