



Cakes

Cupcakes

Cookies

Bars & Slices



### Unicorn Pancakes with Marshmallow Sauce



Prep Time:  
10 mins



Cook Time:  
10 mins



Serving Size:  
Varied

#### - Ingredients -

115g Plain Flour  
Pinch of Salt  
1tsp Dr. Oetker Baking Powder  
Caster Sugar  
1 Large Egg (beaten)  
100ml Whole Milk  
100g Dr. Oetker Unicorn Chips  
10ml Vegetable Oil

#### - For the Sauce -

100g Dr. Oetker Heart Marshmallows  
100ml Double Cream



- METHOD -



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## - Recipe for the Pancakes-



Sift the flour, salt, baking powder and sugar into a large bowl and make a well in the centre.



Add the egg and milk and gradually whisk into the dry ingredients until well blended. Stir in the Unicorn Chips.



Heat a heavy based frying pan or griddle pan, add some of the oil and allow to heat, then drop 2 tablespoons of the batter into the pan to make each pancake.



Cook over a medium heat until bubbles appear, this takes about two minutes. Flip the pancake over with a slice or palette knife to cook the other side until it is golden brown.



Lift pancakes onto a cooling rack that is covered with a kitchen towel lightly on the top



Cook all of the batter and if necessary add more oil to the pan..

## - Recipe for the Sauce-



In a saucepan, gently melt the Heart Marshmallows with the cream. The sauce will thicken slightly as it cools and be reheated gently if needs be

