

## Pancake Rose



*This recipe is perfect for a Valentine's Day dessert*

Preparation time: 5 minutes

Cooking time: 15 minutes

**Serves:** 5-6

**Profitability:**

**Author:** Lyle's Golden Syrup®

**Ingredients:**

110g plain flour

275ml full fat milk

1 large egg

1 large egg yolk

1 tbsp vegetable oil

Butter for frying

Pink food colouring, a few drops

Lyle's Golden Syrup

**Steps:**

Put the flour into a mixing bowl and make a well in the centre

Beat the milk, whole egg, egg yolk and oil together in a jug, and gradually pour into the flour, whisking continuously to make a smooth batter. Add the food colouring (add more if you wish), then pour everything back into the jug

Melt a little butter in a non-stick 18cm (7") frying pan then pour in 3 tbsp of the batter. Fry for about 20-30 seconds, flip the pancake and cook for a further 20 seconds

Fold the pancake in half, roll it up on a slight angle so that the outer edge resembles a rose. Place it in a bowl and repeat with all the pancakes until you have a bouquet. Drizzle with Lyle's Golden Syrup