Blueberry griddle cakes

By Miele

20 minutes, plus proving time
Preparation time

25 minutes
Cooking time

4
Serves

INGREDIENTS

Griddle cakes
220g flour
2g salt
8g dried yeast
50g raw sugar
2 eggs, beaten
300ml milk, lukewarm
80g butter, melted
100g fresh or frozen and defrosted blueberries

Maple bacon
8 rashers bacon
80ml maple syrup
Salt flakes, to taste

Whipped butter
250g salted butter, room temperature
1 lemon, zest only (optional)

METHOD

Whipped butter

1. Transfer the butter and zest to a bowl of a freestanding mixer with a paddle attachment and beat until pale and light, approximately 5 minutes.
2. Transfer to a clean container with a lid and refrigerate if not using immediately.

Maple bacon

1. Arrange the bacon evenly on a baking tray, lined with baking paper. Brush liberally with maple syrup then sprinkle with salt flakes.
2. Place into the oven on shelf level 3. Select Moisture Plus with Fan Plus at 180°C with 1 burst of steam, releasing the burst of steam at 3 minutes. Cook for approximately 12-14 minutes, or until cooked to your liking.

Griddle cakes

1. Combine the dry ingredients in a mixing bowl then add eggs, milk and the melted butter. Mix well until combined.
2. Place into the oven on Prove yeast dough and prove for 30 minutes, or until doubled in size.
3. Preheat the griddle plate on medium-high heat, induction setting 6.
4. Pour or ladle approximately ½ cup of the batter onto the griddle pan.
5. When bubbles begin to form on the surface, add the blueberries then carefully fold in half.
6. Cook for a further 2-3 minutes, flipping once to cook through.

To serve

1. Serve warm with whipped butter, maple bacon and maple syrup.

Hints and tips

- Whipped butter can be refrigerated but is best served at room temperature.
- Seasonal fruit can be substituted for the blueberries.
- If your oven doesn’t have Prove yeast dough function, you can prove in a warm area until doubled in size.