



Pancake Snowmen

with a Bacon Scarf, Blueberries and Maple Syrup

Festive Flavours 20-30 Minutes

10A

Find all your unchilled Market items in bag A.



Velvety Vanilla
Cake Mix



British
Streaky Bacon



Blueberries



Chocolate Chips



Maple Syrup



Pantry Items
Neutral Oil, Egg, Icing Sugar

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Bowl, measuring jug, frying pan, ladle, spatula and kitchen paper.

Ingredients

Ingredients	Quantity
Velvety Vanilla Cake Mix 13	1 pack
British Streaky Bacon**	6 rashers
Blueberries**	125g
Chocolate Chips 11	100g
Maple Syrup	1 sachet

Pantry	Quantity
Egg*	3
Water*	300ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	924 / 221
Fat (g)	6.6
Sat. Fat (g)	3.3
Carbohydrate (g)	33.9
Sugars (g)	21.6
Protein (g)	5.7
Salt (g)	0.73

Nutrition for uncooked ingredients based on 2 person recipe. Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

11 Soya **13** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



Mix Things Up

TIP: To make your pancake snowmen, you will make small and large pancakes. For 1 snowman, you will want one large and one small pancake.

For instructions on individual **pancake** sizes, please see step 2 (big pancake) and step 3 (small pancake).

a) In a large bowl, combine the **cake mix** with the **eggs** and **water** (see pantry for both amounts). Mix until smooth, then transfer to a large jug.

b) Heat a teaspoon of **neutral oil** (such as sunflower or vegetable oil) in a large frying pan on low heat.

TIP: You may need to add more oil after the first few pancakes to stop them from sticking to the pan.



Fry the Bacon

a) Heat a drizzle of **oil** in a frying pan on medium-high heat.

b) Once the **oil** is hot, lay in the **bacon rashers** and fry until crispy and brown, 3-4 mins on each side. Transfer to a plate lined with kitchen paper. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



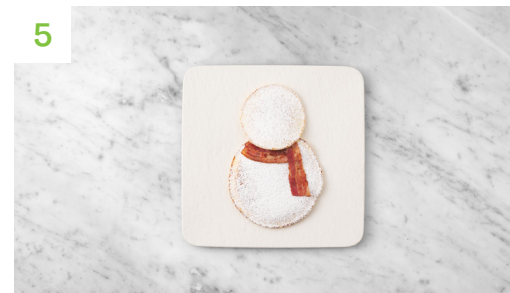
Make a Large Pancake

a) Pour some of the **pancake mixture** into the pan using a ladle. **TIP:** Pour the mixture into the pan using small circular motions - the mixture should spread into an even circular shape, from the inside out. Stop pouring when the pancake is approximately 20cm wide and 0.5cm thick. **TIP:** If your mixture has thickened a little while making the pancakes, add 1-2 tbsp of water and give it a good mix.

b) Allow the **pancake** to cook in the pan for 1.5-2 mins before flipping. Once the **pancake** is golden on the bottom, use a spatula to gently flip your **pancake** over.

TIP: You will know when your pancake is ready to flip when bubbles start to form on the top and the edges look dry and set.

c) Allow the **pancake** to cook for a further 60-90 secs before removing from the pan.



Build your Snowmen

a) To assemble your **pancake snowmen**, pop **1 large pancake** at the bottom of your plate and a **small pancake** at the top, ensuring they overlap slightly in the middle. **TIP:** At this stage, you can dust your pancakes with a little icing sugar if you wish, to make it look like your snowmen are made of snow.

b) Place a **bacon rasher** on the place where the **small** and **large pancake** overlap, to resemble to snowman's scarf.



Make a Small Pancake

a) Pour some of the **pancake mixture** into the pan using a ladle. **TIP:** Pour the mixture into the pan using small circular motions - the mixture should spread into an even circular shape, from the inside out. Stop pouring when the pancake is approximately 5cm wide and 0.5cm thick. **TIP:** If your mixture has thickened a little while making the pancakes, add 1-2 tbsp of water and give it a good mix.

b) Allow the **pancake** to cook in the pan for 60 secs before flipping. Once the **pancake** is golden on the bottom, use a spatula to gently flip your **pancake** over.

TIP: You will know when your pancake is ready to flip when bubbles start to form on the top and the edges look dry and set.

c) Allow the **pancake** to cook for a further 60 secs before removing from the pan.



Serve Up a Festive Treat

a) Use **2 blueberries** to make the eyes, 1 more for the nose and as many **chocolate chips** as you'd like for the snowman's smile.

b) Serve your **pancake snowman** with the remaining **chocolate chips** and **blueberries**, then drizzle over some **maple syrup** to finish.

Enjoy!

