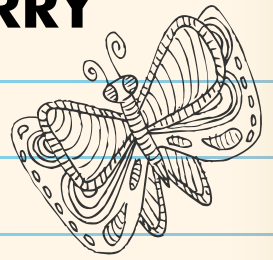




# LEMON AND BLUEBERRY PANCAKES



## Ingredients:

1 pkt Aunt Bessie's Traditional Pancakes

250g/9oz cream cheese

grated zest and juice 1 lemon

25g/1oz butter melted

50g/2oz caster sugar

## Sauce:

150g/5oz caster sugar

60ml/2 fl oz water

150g/5oz fresh blueberries

Put the cream cheese into a bowl, add the lemon zest and half of the lemon juice and 25g/1oz of caster sugar, mix together. Warm the pancakes as directed on the packet.

Place a dessertspoon in the centre of each pancake, roll up, then place in a buttered baking dish.

Brush with melted butter and scatter over the remaining sugar. Place under a medium hot grill to warm through for 3-4 minutes.

Meanwhile, make the sauce. Dissolve the sugar in the water over a medium heat boil for 2 minutes until syrupy. Add the blueberries and bring to the boil, simmer for a minute, until the juice begins to run and add the rest of the lemon juice. Serve the cream cheese pancakes with the blueberry sauce spooned over.



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