



SUMMER TANG PANCAKES



Ingredients

1 pkt Aunt Bessie's Traditional Pancakes

4 oranges

4 tbsp marmalade

Handful of fresh raspberries, to serve

Remove all the rind and pith from the oranges and cut into segments. Collect any juices from the oranges in a bowl.

Warm the marmalade to melt, then add the orange segments and juices.

Warm the pancakes as directed on the packet, and add a tablespoon of orange segments to one quarter of the pancakes. Fold in half and then again to form triangles.

Transfer to serving plates, add some fresh raspberries, then spoon over any of the remaining orange juices over the pancakes.

Serve with whipped cream.

If you love chocolate, why not try grating plain chocolate over the top of your pancake?



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