Fluffy Pancakes with Mixed Berries and Whipped Cream

czas przygotowania: **25 min**

poziom trudności: **średni**



Fluffy, golden pancakes served with a delicious homemade berry syrup and light, creamy whipped topping. Made with Gellwe Baking Powder and Vanilla Sugar, these soft pancakes are topped with strawberries, raspberries and redcurrants for a wonderful balance of sweetness and fruity freshness. Perfect for a weekend breakfast, brunch or a special sweet treat.

Składniki

For the pancake batter:

- Plain flour – 250 g
- Milk – 300 ml
- Large eggs – 2
- Butter – 30 g
- Gellwe Baking Powder – 2 tsp
- Gellwe Vanilla Sugar – 1 tsp
- Salt – a pinch

For the berry syrup:

- Mixed red berries (strawberries, raspberries, redcurrants) – 250 g
- Sugar – 150 g

For the whipped cream:

- Gellwe Śnieżka Whipped Cream Mix – 1 pack
- Whole milk (3.2% fat) – 200 ml

For decoration:

Sposób przygotowania

- Fresh fruit – as desired
- Gellwe Extra Dark Cocoa Powder – for dusting