



Ingredients (Makes 12)

- 1 cup milk
- 1 egg
- 1 cup self raising flour
- 1 teaspoon ground cinnamon
- Spray olive oil
- 6 strawberries, stems removed
- 2 apples
- 6 bananas, peeled
- 24 blueberries



Method

Prepare the pancakes:

1. Whisk together the milk and egg in a large bowl. Sift in the self raising flour and add the ground cinnamon. Mix until well combined.
2. Heat a large non-stick frypan over a medium heat and spray with olive oil.
3. Spoon $\frac{1}{4}$ cup of the mixture per pancake into the pan.
4. Flip the pancake when bubbles form on the top and the underside is starting to turn golden brown. Once cooked through, repeat this process with the remaining batter.

Prepare the Easter Bunny toppings:

1. Slice the strawberries in half.
2. Thinly slice the apples and cut each slice into matchsticks.
3. Cut the bananas in half. Slice 3 thin circles of banana off each half. Cut 1 circle in half. Slice the remaining long portion of banana in half lengthways.
4. Time to decorate your Easter Bunny pancake!
5. Place the 2 banana circles as eyes, with a blueberry on top of each for the pupils. Place the strawberry half as a nose. Place the semi circles of banana upright as 2 teeth. Place 6 apple matchsticks as whiskers – 3 on each side. Place the 2 long banana halves as ears – they can face either inwards (see above) or outwards.