

Name of RETNS Chef: Emmet Hand (and his sisters Sophie & Jodie)

Recipe Title: Jodie's Breadcakes

Why you chose this recipe: Because it is hard to get through all of our bread & these are really delicious

Ingredients: Stale Bread (old one day old crusty bread is best)

Milk

3 Eggs

1 tablespoon of sugar /

Cinnamon

Serve with berries, banana, maple syrup, sugar or lemon

Method:

1. In a processor make breadcrumbs from 3-4 slices of slightly stale bread - transfer to a bowl.
2. Beat the 3 eggs together and mix into the bowl
2. Add enough milk to get a thick gluey mix
3. Stir in a tablespoon of sugar and a sprinkle of cinnamon

To Cook:

Heat a tablespoon of oil in a pan. Spoon in a golf ball size of the mixture and flatten into a pancake shape.

Fry until golden brown on the underside then flip over & cook the other side.

Serve with berries /maple syrup/lemon and sugar or whatever else you fancy!

Note: Quantity - one slice of bread would make one pancake!

Illustration or photograph: Photo to follow when Jodie makes them!