

Cinnamon Swirl Pancakes

Ingredients:

- Macphie Luxury American Pancake Concentrate 1.000kg
- Bread Flour 1.000kg
- Water 1.500kg
- IREKS Cinnamon Filling 1.000kg
- Water 0.340kg
- Egg 0.080kg
- o.t.t® Maple Flavour Syrup Dessert Topping
- Butter
- Macphie Sweet Snow



Method:

1. Mix together egg, 340g water and cinnamon filling for 3-5 minutes. Allow to swell for 10-20 minutes. Transfer to piping bag.
2. Mix together pancake concentrate and bread flour. Add water and mix together on slow speed.
3. Scrape down well. Whisk on fast speed until smooth.
4. Deposit pancakes onto hotplate as normal. Hotplate should be around 180C.
5. Before flipping, pipe a swirl of cinnamon onto each pancake.
6. Flip the pancakes once bubbles begin to appear
7. Serve warm with butter, maple topping and a dusting of sweet snow.