

Megan McKenna's pancakes with crispy bacon and maple syrup

These fluffy, American-style gluten-free pancakes are the signature brekkie dish of TV star turned singer Megan McKenna.

They appear in the 29-year-old's cookbook, *Can You Make That Gluten-Free?* – the title is inspired by the culinary question Megan gets asked most.

In the book, the former *Celebrity Masterchef* finalist shares the gluten-free recipes she swears by such as the Sunday staple of beef and crispy roasties, and a host of colourful cakes and puds.

"The book isn't just for allergy people though," she insists.

"Some of the recipes in the book are naturally gluten-free anyway. That's just how I cook."

Megan says she has these pancakes for breakfast five days a week.

"They are so good, and fluffy. The demand for these bad boys has been crazy. Pair them with my crispy bacon and maple syrup."



INGREDIENTS (MAKES 12)

450g gluten-free self-raising flour

2 eggs

300ml semi-skimmed milk

Olive oil, for frying

For the bacon:

1tbsp olive oil

1 x 200g pack streaky bacon

Maple syrup for drizzling

Strawberries, for garnish (optional)

METHOD

1 Put your flour, eggs and milk into a large bowl and whisk until smooth.

2 Place one tablespoon of olive oil in a large non-stick pan over a low heat. When hot, add one heaped tablespoon of your pancake batter and swirl it into a small circle about five millimetres thick. Depending on the size of the pan, add another one or two spoonfuls in the same way. The circles look thin, but they will rise, don't you worry!

3 Turn the heat up to medium and cook for about one minute on each side, until fluffed up and lightly speckled brown. You'll know when they're ready.



4 Transfer the pancakes to a plate and keep warm while you make as many more pancakes as you can with the remaining batter. Remember to heat a spoonful of oil for each batch.

5 For the bacon, heat your olive oil in a frying pan over a medium heat. When hot, add your bacon and cook for six to seven minutes, turning as needed.

6 Once golden and crisp, drain on kitchen paper, then serve on top of your fluffy pancakes with a drizzle of maple syrup. If you want to be extra fancy, cut up some strawberries and add them too.