

# CHEZNUTS RECIPES



## Chestnut Pancakes

By Jane Casey

This is my personal chestnut pancake recipe as printed in the first edition of Stephanie Alexander's *"The Cooks Companion"*.  
*"These pancakes from Jane Casey are delicately flavoured. I don't make them too thin – somewhere between an American pancake and a pikelet. At this thickness they have a lovely crisp, brown edges."*



I like to make them rather small - they make great blinis topped with labne. The chestnut flour gives the pancakes a spiced flavour and is naturally sweet so the sugar can be omitted without compromising flavour.

### Ingredients

100g chestnut flour  
3 tbs plain gluten free flour (or plain flour if preferred)  
pinch salt  
2 tbs castor sugar  
2 eggs  
300 ml milk  
1 tbs butter

Combine dry ingredients in a food processor or bowl. Mix eggs lightly with milk. With motor running, or using a whisk add egg mixture to dry ingredients, pausing once to scrape down sides. Pour batter into a jug and stir in 1 tablespoon melted butter. Leave for 30 minutes before cooking.

Preheat oven to 100°C with a plate lined with kitchen paper in it. Lightly butter a non-stick frying pan and ladle in 3-4 tablespoons batter for each pancake. Allow pancake to set and start to sizzle at the edges before flipping over to cook the other side. Keep pancakes warm in oven until all are cooked. Serve with maple syrup or strongly flavoured honey and berries.