



Milkshake ice pops

★★★★★ (4 ratings)

By [Cassie Best](#)

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L **PREP: 10 MINS**
plus 4 hrs freezing, no cook

EASY

MAKES 4

With a little supervision, kids will love to whizz up the ingredients for these milky banana and strawberry ice lollies



* Freezable 🌿 Gluten-free

Ingredients

405ml can light condensed milk

1 tsp vanilla bean paste

1 ripe chopped banana

10 strawberries or 3 tbsp chocolate hazelnut spread

Method

1. Pour the light condensed milk into a food processor and add the vanilla bean paste and chopped banana. Whizz until smooth. Add either the strawberries or chocolate hazelnut spread and whizz again.

2. Divide the mixture between 4 paper cups, cover with foil, then push a lolly stick through the foil lid of each cup until you hit the base. Freeze for 4 hrs or until solid. Will keep in the freezer for 2 months.

CHOCOLATE CHIP COOKIES

These easy-to-make cookies are soft and chewy, and incredibly moreish. Double the recipe if you're feeling greedy or having friends around, then serve with a glass of milk for the perfect afternoon treat!

MAKES 15 • **READY IN 20 mins, plus cooling**

1 CREAM THE BUTTER AND SUGARS

Preheat the oven to 180°C (350°F/Gas 4). In a large bowl, cream together the butter and sugars with an electric hand whisk until light and fluffy. Beat in the egg and vanilla extract.

2 ADD THE FLOUR AND CHOCOLATE CHIPS

Sift together the flour, baking powder, and salt and mix into the wet mixture, until well combined. Finally fold in the chocolate chips.

3 SPOON OUT THE MIX

Place tablespoons of the cookie mixture onto several baking sheets, making sure that they are spaced well apart as they will spread while cooking.

4 BAKE AND COOL

Bake the cookies in the middle of the oven for 13–15 mins, until they are lightly coloured and just cooked. Leave the cookies to cool on the baking sheets for 5 minutes before transferring to a wire rack to cool completely. Serve with a glass of milk.



INGREDIENTS



100g (3 1/2oz) unsalted butter, softened



100g (3 1/2oz) caster sugar



100g (3 1/2oz) light soft brown sugar



1 large egg



1 tsp vanilla extract



175g (6oz) plain flour



1/2 tsp baking powder



1/2 tsp salt



100g (3 1/2oz) milk chocolate chips

BASIC BLUEBERRY PANCAKES

What you will need:

Flour

Baking Powder

Eggs

Full Cream Milk

Frozen or fresh blueberries

Butter for cooking



INGREDIENTS

SCALE **1X** 2X 3X

- 1 and 1/2 cups Plain Flour
- 1/2 teaspoon baking powder
- 2 Eggs (lightly beaten)
- 1 Cup milk
- 1/2 cup blueberries (I used frozen because fresh blueberries are crazy expensive at the moment).
- Butter for cooking

INSTRUCTIONS

- 1 Mix flour, baking soda, eggs and milk together until smooth.
- 2 Leave batter mix for about 10 minutes for best results)
- 3 Melt some butter in a hot pan.
- 4 Spoon two tablespoons of batter per pancake into pan. Cook 3 – 4 pancakes at a time.
- 5 Sprinkle blueberries onto the uncooked side.
- 6 Turn and cook once golden.
- 7 Serve with a dollop of Greek Yogurt and a swirl of hot maple syrup.




basic blueberry pancakes

Author: Carey Wood ⌚ Prep Time: 5 mins ⌚ Cook Time: 10 mins

⌚ Total Time: 15 mins 🍴 Yield: 6-8 📖



Eggless Blueberry Pancake Recipe

 Course	Breakfast
 Prep Time	10 minutes
 Cook Time	20 minutes
 Total Time	30 minutes
 Servings	4
 Author	Priya Shiva



Ingredients

- All purpose Flour - 1 cup
- Milk - 1 cup
- Sugar - 1 tbsp
- Salt - 1/4 tsp
- Vanilla Extract/Essence - 1 tsp
- Baking Powder - 1 tsp
- Melted Butter - 1 tbsp
- Blueberries - 1/2 cup

Instructions

1. Add flour, sugar, salt, baking powder in a mixing bowl. Mix well.
2. Now add milk, melted butter and vanilla extract and mix well.
3. Add blueberries and give a quick stir.
4. Heat a griddle for a minute.
5. Lower the flame, sear some butter and pour a ladle full of batter. Do not spread and let it cook on low flame. You will see holes forming and colour changing.
6. Carefully flip it to the other side and let it cook for 30 seconds.
7. Serve it warm topped with butter and honey.

https://www.youtube.com/watch?v=PvJUUXcgVQ&feature=emb_title



Watch the youtube video searching for Eggless Blueberry Pancake Recipe Priya Shiva 0.53 seconds

INGREDIENTS



225g (2 1/2 cups) soft-soft flour



1 tsp baking powder



25g (1/2 cup) granulated sugar



120ml (1/2 cup) butter, melted



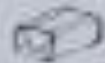
100ml (1/2 cup) whole milk



2 large eggs



1 tsp vanilla extract



25g (1/2 cup) frozen blueberries, thawed and cooled, plus extra for frying, and 10 more

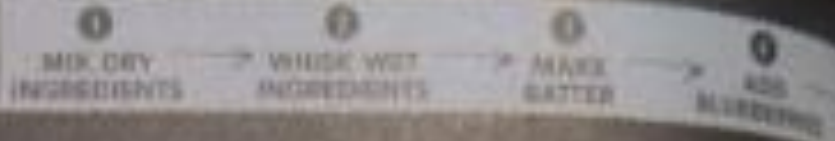


150g (1/2 cup) blueberries



syrup, optional, to serve

PLAN OF ACTION!



PANCAKE TOPPINGS

For chocolate pancakes, add 3 tbsp **cocoa powder** and 4 tbsp **chocolate chips** to the batter.



Chocolate pancakes with hazelnut spread and crushed raspberries.

Mascarpone, peaches, and honey with fresh mint leaves



Very ripe fresh peaches

For the **caramelized banana**, melt 2 tbsp each of **butter** and **brown sugar**, add slices of **banana** and cook until golden brown.



Caramelized banana and crushed walnuts

Blueberry pancakes with crispy streaky bacon and maple syrup

