

Scotch Pancake served with sweet cream cheese and pears.

Servings: 5

Prep Time: 30 min

Cook Time: 0



Ingredients

- 200 g block cream cheese
- 2 ml vanilla essence
- 25 ml icing sugar
- +- 125 ml Breakfast Crunch
- 30 ml butter
- 50 ml brown sugar
- dash balsamic vinegar
- 410 g can pear halves, drained and halved lengthwise
- 5 crumpets

Directions

1. Using a fork, gently mash the cream cheese, icing sugar and essence together.
2. Roll this mixture into large marble-size balls, and roll each one in the cereal to coat thoroughly.
3. Heat butter and brown sugar together in a non-stick pan, stirring until the sugar dissolves. Add in the vinegar and bring to the boil. Add in pear slices, and simmer briefly, until browned on both sides, without over-cooking them.
4. Arrange the pears on the edge of the crumpet, with yoghurt balls placed around on the plate.