

# Strawberry Breakfast Flatbread

2 servings

🕒 25 minutes

These healthy flatbreads are excellent as a morning-tea snack for school lunchboxes. The mixture can be cooked as pancakes or waffles, and is easily flavoured with seasonal fruit, or fruit powder.



## Ingredients

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½ cup yoghurt

¾ - 1 cup Self Raising Flour

4 large strawberries, grated (or 2  
tablespoons of fruit powder)

1 room temperature egg

1/3 cup sugar

1 teaspoon vanilla

1 teaspoon white-wine vinegar

Pinch of salt

## Method

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1. Combine the wet ingredients in a bowl and stir thoroughly.
2. Add the dry ingredients to the wet mixture and stir until just combined
3. If cooking as for pancakes, heat a frypan to medium heat and coat generously with butter or a neutral oil. Drop balls of mixture onto the frypan and cook on both sides until cooked through
4. If cooking as for waffles, heat a waffle pan to medium-high heat. Drop balls of mixture into each waffle section and cook until dough is cooked through.
5. Serve with dairy yoghurt or coconut yoghurt and fresh seasonal fruit sauce.