

Get your Bake On: Gin & Lemon Pancake Syrup

Pancake Day 2017: Tuesday 28th February

It's almost Pancake day!

Woo hoo!

I don't know why I always seem to wait for this one day of the year to scoff my face with these simple and delicious things, it's probably due to lack of enthusiasm if I am honest. I don't mind making them but now there are 5 of us in the house, 2 of whom can pack away about 5 pancakes each into their tummies, it means an awful lot of [tossing](#) on my part (top sniggering at the back!)

I normally plump for the original, and in my opinion the best, topping of fresh lemon juice and sugar. I do like Nutella too but there is something so simple, yet tasty, about lemon and sugar on a pancake. This year however, I have extra special pancakes awaiting me because I spent some time making a rather special syrup to drizzle over them, Gin and Lemon syrup to be precise.

The Gin in the syrup isn't overpowering and, depending on the brand of Gin you use, your syrup could end up having a lovely fragrant taste to it. In this particular recipe I used [Bloom Gin](#), just because I love the complex floral flavours in it. If you have any of the syrup left once you've finished your pancakes, it also makes a mean drizzle for a grown-up Lemon Drizzle cake.

So, without further ado, here is the recipe.

Have a tossing good day on Tuesday everyone!



Gin & Lemon Pancake Syrup

Ingredients

(Makes 100ml)

1 Lemon (Juiced)

150g Caster Sugar

200ml Water

50ml Gin

Method

In a saucepan, add the water, sugar and lemon juice.

Stir so all the ingredients are incorporated.

Heat over a medium heat until boiling and then reduce the heat so you have a vigorous simmer (you are essentially evaporating the water away in order to thicken the syrup).

Once the syrup begins to go golden in colour, and has reduced in volume by half, test a little of the syrup by spooning a bit onto a cold plate. If it thickens up on the plate in a few seconds, it's ready.

Add the Gin to the pan and heat gently for a further 2 minutes. Keep testing the syrup on a cold plate for the right consistency (it should be sticky and viscous)

Pour into a sterilised Kilner Jar and leave to cool.

Drizzle the syrup over warm Pancakes and serve.

The syrup will keep for up to 3 weeks in the fridge with a lid on.

Enjoy!



[Get your Bake On: Oat Honey and Raisin Breakfast Muffins](#)

A simple recipe for Oat Honey and Raisin Breakfast muffins.
These muffins are perfect as an on the go Breakfast, or as a

mid morning treat without too much guilt! They are so easy to make that the kids can get involved too!

I did this one in the form of a video so I could put it on my YouTube channel. You can watch it below.

Enjoy!

[Get your Bake On: Wholewheat Chilli Garlic Cheese Crackers \(a guest post by Supriya Kutty of Quichentell Blog\)](#)

Over Christmas I was contacted by a lovely lady called Supriya who writes a food blog called, Quichentell.

Good name isn't it?!

Made me giggle.

Anyhow, she asked if I would mind having her as a Guest Poster on my blog and of course I said I would love her to, and so here we are!

It turns out that Supriya is quite the cook. Her blog is full of delicious sounding recipes and I have made a note to have a go at a few of them already, especially her [classic French Onion Soup](#). I am a sucker for a bowl of this along with some melted cheese croutons on top! Delicious!

Because my blog is mainly baking based recipes, I asked Supriya if she had a suitable guest post and she came up with

these super sounding crackers, Wholewheat Chilli Garlic Cheese Crackers. I have such a glut of cheese leftover from Christmas still that this recipe is literally perfect for right now. They also sound wholesome and healthy which can only be a good thing after all the chocolate I have scoffed over the last few weeks.

The recipe for her crackers is below, and if you're able to pop on over to Supriya's blog and Facebook page to have a look, I know she would really appreciate that.

Thanks Surpiya, over to you!

About Supriya, writer of Quichentell Blog



Image from
Quichentell

I'm Supriya Kutty. Writer, cook, daydreamer, mom to a teen and wife to a military man. My blog www.quichentell.com has food at its soul, served with liberal helpings of ramblings from a life lived in many cities and quite a few countries.

Food is powerful. It arouses emotions, creates memories, and connects cultures, peoples and civilizations. It is linked to nature, to the seasons and to life itself at the umbilicus. In my blog I try to explore this intuitive and organic relationship through the the food that I eat and cook. Beyond the [recipes](#) and techniques I want everyone who reads it to taste, touch and feel the food and the ways in which it moves in me.

You can find out more about me and my blog here: [Quichentell](#)

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Ingredients

140g whole wheat flour

100g All Purpose flour

100g grated Parmesan, or any other hard cheese

1 tsp sea salt

1 tsp chilli flakes

1 tsp garlic powder

4 tbsp olive oil

90 ml water



Method

Preheat the oven to 180° and line a baking sheet with parchment.

In a bowl, whisk together the flours, salt, chilli flakes, garlic powder and grated cheese.

In a jug, combine the water and olive oil.

Make a well in the centre of the flour mixture and pour in the liquid. Knead to form a firm but smooth dough.

Roll out the dough into a large circle to a thickness of 5mm.

Cut into quarters, then eighths and so on till you have 32 wedges.

Place them carefully on the baking sheet with space between the wedges and bake for 10-15 minutes till the edges are brown.

Cool and store in an airtight container.



Many thanks to Supriya for her delicious, and healthy, recipe
– I can't wait to have a go at these!

[Get your bake on: UK S'mores](#)

Recipe

I love S'mores.

If you've never heard of them, they're basically an American snack of gooey yumminess which consists of a sweet cracker/biscuit called a Graham cracker (nigh on impossible to find these here in the UK and if you do they'll cost about £7!), marshmallows and chocolate. In a nutshell, you smack them all together (like a diabetics nightmare) into a sandwich, melt them and then scoff them!

They are perfect for Bonfire night (which is when I made them), New Year, BBQ's in the summer and camping trips. You can easily make them on a camp fire by wrapping the stacked ingredients in foil, placing them in the still hot embers (or on the grill rack, it's up to you) and let them melt before stuffing them in your face. This UK version uses good old Digestives in place of the Graham crackers because they are so difficult to source here. Not quite the same but still just as tasty!

Be warned...they're sweet, not at all healthy, messy and delicious, oh, and have some baby wipes handy for once you're finished (god, that last comment sounds a bit disgusting now I think about it...let's swiftly move on shall we).

Here is a video with the recipe!

Enjoy!

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