



Savoury Flap Jacks with bacon & corn

This is a very easy breakfast and you will win hearts!!



4-6 servings



20 minutes

INGREDIENTS

- 1 packet of Snowflake Flap Jack mix
- 2 fresh eggs
- 500ml Milk
- 30ml Sunflower oil
- 1 can Corn kernels (drained)
- Bacon bits, fried

NOTES

The first batch Flap Jacks will take longer than the rest of the batter.

DIRECTIONS

1. Heat up your pizza plate before you start mixing your ingredients.
2. Whisk your eggs, milk & oil and add your packet into the milk mixture.
3. Mix until lump-free with a whisk
4. Fold in your corn & bacon with a spoon.
5. Spray a non-stick spray on your plate and drop spoon fulls on the plate. Fry till golden brown, then flip them over.
6. Serve with avo, cheese and sweet chilli sauce.



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