

Young volunteers

trailblazer tater pancakes

Golden, grounded, and full of heart – just like our young leaders and young volunteers.

Inspired by the humble yet delicious jacket potato, these savoury pancakes are crispy on the outside, soft on the inside, and packed with comforting flavours. Perfect for young volunteers who love taking the lead – especially around the campfire.

Ingredients:

- 2 medium potatoes (peeled and grated)
- ½ cup or 63g plain flour
- 200ml milk
- 2 eggs
- ½ cup or 50g grated cheese (e.g. cheddar or mozzarella)
- 2 tbsp chopped spring onion or chives
- Salt & pepper to taste
- Oil or butter for frying

- Optional for serving; sour cream, salsa, guacamole, yoghurt or side salad

Utensils:

- 2 mixing bowls
- Measuring cups
- Measuring jug
- Kitchen measuring scales
- Measuring spoons
- Fork
- Non-stick frying pan or griddle
- Spatula
- Spoon (for pouring batter)
- Heat-safe plate or tray (for stacking or serving)
- Chopping knife for vegetables and chopping board
- Grater
- Potato peeler
- Clean tea towel or kitchen tissue

How to make:

- 1** Begin by measuring out your potatoes. Then prepare them by peeling of the skin and grating them into a bowl. Once they're grated, take a handful and squeeze the liquid out of it over a sink. Keep doing this until all your grated potatoes have been squeezed of liquid. Then lay out your clean tea towel or kitchen tissue, place your grated potatoes on top and dab them dry. It should look like grated cheese when you're finished.

- 2** Next measure out your spring onions, chop them and keep them to one side.
- 3** To prepare your pancake batter, measure out your ingredients (grated potato, flour, egg, cheese, spring onion, salt and pepper) using either a measuring cup/spoons, measuring jug or kitchen scales.
- 4** Add them into a bowl and use a fork to mix the ingredients together until it looks like a thick scoopable batter.
- 5** In your frying pan you could add a little oil or butter to prevent the pancake mixture sticking.
- 6** Turn on your hob and set it to a medium heat. Place your frying pan over the heat source. Allow it to warm up for a few seconds.
- 7** Spoon around 2 dessert spoons of your pancake batter into the pan, use a spoon to flatten the mixture slightly. You can get around 4 small pancakes in 1 large pan. Cook for 3–4 minutes on each side until golden and crispy.
- 8** Serve warm and enjoy with sour cream, yoghurt, or a side salad. Great for sharing or packing for a unit night.

Recipe top tips:

- When campfire cooking, use a sandwich toaster bag or wrap in foil and heat over embers.
- Make-ahead and pre-chop toppings and store in containers for easy assembly.
- You could try adding cooked beans, sweetcorn, or herbs for extra flavour.
- Serve your pancake with a salad, sour cream, salsa, guacamole, or a dollop of yoghurt.

Allergen information:

Contains: gluten (flour), egg, dairy (cheese, toppings)

May contain soy (in plant-based alternatives)

Gluten-free option: replace ½ cup of gluten-free all purpose flour blend or chickpea flour.

Lactose-free option: replace milk with lactose-free or plant-based milk. Use lactose free cheese or vegan cheese.

Vegan option: replace egg with 1 tbsp ground flaxseed + 3 tbsp water (let it sit for 5 minutes). Replace cheese with ½ cup vegan cheese and replace optional toppings (e.g. sour cream/yoghurt) with plant-based yoghurt or sour cream.