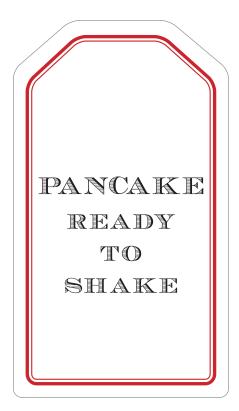


For make, mix to combine ¼ cup (55g) caster (superfine) sugar, 1 cup (150g) plain (all-purpose) flour, 1½ teaspoons baking powder, ½ teaspoon bicarbonate of (baking) soda and 1 teaspoon ground cinnamon in a large bowl. Transfer to a 1.25-litre jar.

to cook, add 1 lightly beaten egg, ¾ cup (180ml) milk and 1 teaspoon vanilla bean paste to the jar and shake until smooth and combined. Heat a non-stick frying pan over medium heat and brush with melted butter. Pour 2 tablespoons of the batter into the pan, in batches, and cook for 2 minutes each side or until golden and cooked through. To make the vanilla-maple syrup, place 1 split vanilla bean and 1 cup (250ml) maple syrup in a 1-cup-capacity (250ml) jar. Serve the pancakes with the syrup Makes 8.



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front back front back

spiced shaker pancake mix



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back and glue together. Use a hole punch to make a hole in the top to attach a ribbon or string.

VANILLA
MAPLE
SYRUP

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MAPLE
SYRUP

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MAPLE
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vanilla-maple syrup tag



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