

Eating is good ... Cooking is better! ... some crumbs from Cat Morris

Eggnog Pancakes

Herewith my new eggnog pancake recipe. I think it would be fantastic for waffles too but you might want to make the batter a bit thicker with some extra flour so it doesn't run out the sides of the waffle iron before it starts cooking.

Ingredients

2 eggs
5 Tbs. butter
½ cup milk
½ cup eggnog
1¼ cups flour
1 Tbs. sugar
1 tsp. cinnamon
½ tsp. nutmeg
Dash of vanilla
4 tsp. baking powder
¾ tsp. salt



Method

- 1) In a small saucepan combine the milk and butter and warm over low heat until the butter melts. Remove from the heat and allow to cool.
- 2) In a separate bowl whisk the eggs till they are blended. When the milk mixture has cooled, whisk this into the eggs along with the eggnog and the vanilla.
- 3) In another bowl mix all of the dry ingredients together and then add the egg mixture to it.
- 4) Stir everything together till all the dry stuff is moist.
- 5) Heat a griddle until very hot then spray with vegetable coating. Pour about 3 tablespoons of batter for each pancake onto the griddle and allow to cook until bubbles break on the surface. Turn cakes over and cook for a minute more so the bottom is lightly browned.

Makes about 2 dozen small pancakes

Photo courtesy of Martha Stewart Living