

Almond Poppy Seed Pancakes

Fluffy and flavorful pancakes infused with Adagio Almond Oolong Tea, topped with a rich almond and maple syrup, and fresh berries.

PREP TIME: 15 minutes

1 1/2 C All-Purpose Flour
2 T Sugar
1 T Baking Powder
1/2 t Salt
1 C Brewed and Chilled Adagio Almond Oolong Tea

COOK TIME: 20 minutes

1/2 C Milk
1 lg Egg
2 T Butter (melted)
1 T Almond Extract
1 T Poppy Seeds
1/4 C Sliced Almonds

ALMOND AND MAPLE SYRUP:

1/2 C Brewed and Chilled Almond Oolong tea
1/4 C Brewed and Chilled Maple Creme Oolong tea

1/2 C Real Maple Syrup
1/4 C Dark Corn Syrup
1/2 t Almond Extract

COMBINE FLOUR, sugar, baking powder, and salt in a bowl.

WHISK together Adagio Almond Oolong Tea, milk, egg, melted butter, almond extract, poppy seeds, and sliced almonds in another bowl.

GRADUALLY ADD the wet ingredients to the dry ingredients, mixing until just combined.

HEAT a lightly oiled griddle or non-stick skillet over medium-high heat.

POUR 1/4 cup of batter onto the griddle for each pancake.

COOK until bubbles form on the surface, then flip and cook until golden brown.

For the syrup:

COMBINE Almond Oolong tea, Maple Creme Oolong tea, maple syrup, dark corn syrup, and almond extract in a saucepan.

HEAT over medium heat until warm and well combined.

SERVE over the pancakes and top with fresh berries.