

# Earl Grey Tea Pancakes with Two Syrups

**Total time:** 30 minutes

## FOR THE PANCAKES

1 C milk	1/2 t salt
2 T loose leaf Earl Grey Bravo tea	1 lg egg
1 1/2 C all-purpose flour	2 T unsalted butter, melted
2 T granulated sugar	1 t vanilla extract
1 T baking powder	

**INFUSE THE MILK:** In a small saucepan, heat the milk over medium heat until it just begins to simmer. Remove from heat and add the loose-leaf Earl Grey tea. Let it steep for 5-10 minutes, then strain the tea leaves out and let the milk cool to room temperature.

**PREPARE THE PANCAKE BATTER:** In a large bowl, whisk together the flour, granulated sugar, baking powder, and salt. In a separate bowl, whisk together the cooled Earl Grey-infused milk, egg, melted butter, and vanilla extract. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix; it's okay if there are a few lumps.

**COOK THE PANCAKES:** Heat a non-stick skillet or griddle over medium heat and lightly grease with butter or oil. Pour 1/4 cup of batter onto the skillet for each pancake. Cook until bubbles form on the surface and the edges look set, about 2-3 minutes. Flip and cook for another 1-2 minutes, until golden brown. Repeat with the remaining batter.

## Orange Honey Syrup

1/2 C honey	1 T lemon zest
1/4 C fresh orange juice	

**PREPARE THE SYRUP:** In a small saucepan, combine the honey, fresh lemon juice, and lemon zest. Heat over low heat, stirring occasionally, until the honey is melted, and the mixture is well combined. Remove from heat.

## Honey Ginger Chamomile Syrup

1/2 C honey	1 T Honey Ginger Chamomile Syrup Tea
1/2 C water	1 T fresh ginger, grated

**PREPARE THE SYRUP:** In a small saucepan, combine the honey, water, tea, and grated ginger. Bring to a simmer over medium heat, then reduce the heat to low and let it steep for about 10 minutes. Strain the mixture to remove the tea leaves and ginger. Return the syrup to the saucepan and heat gently until it thickens slightly. Remove from heat.