

Gingerbread Pancakes

Warm and spiced pancakes with the rich flavors of gingerbread, enhanced with the taste of Gingerbread tea.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

1 1/2 C all-purpose flour
2 T sugar
1 T baking powder
1/2 t salt
1 t ground ginger
1 t ground cinnamon
1/4 t ground cloves

1/4 t ground nutmeg
1 C milk
1/2 C brewed Gingerbread tea, cooled
1 lg egg
2 T molasses
2 T melted butter

PREHEAT A GRIDDLE to medium heat.

MIX THE FLOUR, SUGAR, baking powder, salt, and spices in a large bowl.

WHISK THE MILK, Gingerbread tea, egg, molasses, and melted butter together.

ADD THE WET INGREDIENTS to the dry ingredients and stir until just combined.

POUR 1/4 CUPSFUL OF BATTER onto the griddle and cook until bubbles form on the surface.

FLIP THE PANCAKES and cook until golden brown.

SERVE WARM with your favorite toppings.