

Peach Pancake Delight

PREP TIME: 15 minutes

COOK TIME: 20 minutes

FOR THE PANCAKES:

1 C all-purpose flour
2 T granulated sugar
1 t baking powder
1/2 t baking soda
1/4 t salt
1 C buttermilk

1/4 C strong brewed [Peach Pancake Delight tea](#), cooled
1 lg egg
2 T melted butter
1 t vanilla extract

FOR THE PEACH COMPOTE:

2 C fresh or frozen peaches, diced
1/4 C granulated sugar

1/4 C water
1 T lemon juice

FOR THE PEACH SYRUP:

1/2 C strong brewed [Peach Pancake Delight tea](#)
1/2 C granulated sugar

1 T cornstarch
1 T water

PANCAKES:

1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In another bowl, mix the buttermilk, brewed Peach Pancake Delight tea, egg, melted butter, and vanilla extract.
3. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix; the batter should be slightly lumpy.
4. Heat a non-stick skillet or griddle over medium heat and lightly grease it.
5. 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. Keep the pancakes warm.

PEACH COMPOTE:

1. In a medium saucepan, combine the peaches, sugar, water, and lemon juice.
2. Cook over medium heat, stirring occasionally, until the peaches are soft, and the mixture has thickened, about 10-15 minutes. Set it aside.

PEACH PANCAKE DELIGHT SYRUP:

1. In a small saucepan, combine the brewed Peach Pancake Delight tea and sugar. Bring to a boil over medium heat.
2. In a small bowl, mix the cornstarch and water to make a slurry. Add the slurry to the boiling tea mixture, stirring constantly until thickened, about 2-3 minutes. Remove from heat and let cool slightly.

ASSEMBLY:

1. Stack the pancakes on a plate.
2. Spoon the peach compote over the pancakes.
3. Drizzle with the Peach tea syrup.
4. Serve immediately and enjoy!