

Gingerbread Pancakes with Cranberry-Maple Syrup

Eat, Drink, and Be Merry | December 2006/January 2007



- 1³/₄ CUPS ALL-PURPOSE FLOUR
- 1¹/₂ CUP WHOLE-WHEAT FLOUR
- 1¹/₂ TSP. BAKING POWDER
- 1¹/₂ TSP. PUMPKIN PIE SPICE OR APPLE PIE SPICE
- 1¹/₂ TSP. GROUND GINGER
- 1¹/₄ TSP. BAKING SODA
- 1¹/₄ TSP. SALT
- 1¹/₄ CUPS MILK
- 3³/₄ CUP APPLESAUCE
- 1¹/₃ CUP MILD-FLAVORED MOLASSES
- 1¹/₄ CUP COOKING OIL
- 1 EGG, SLIGHTLY BEATEN
- BUTTER, SOFTENED (OPTIONAL)
- 1 RECIPE *CRANBERRY-MAPLE SYRUP*

In a large mixing bowl stir together all-purpose flour, whole-wheat flour, baking powder, pie spice, ginger, soda, and salt. Make a well in the center of flour mixture; set aside.

In a medium mixing bowl whisk together milk, applesauce, molasses, oil, and egg. Add milk mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy).

Spoon about 1¹/₄ cup batter onto a hot, lightly greased griddle or heavy skillet. Cook over medium heat about 3 minutes or until pancakes are golden brown, turning to second sides when pancakes have bubbly surfaces and edges are slightly dry. Serve warm with butter and *Cranberry-Maple Syrup*. Makes about 15 pancakes.

CRANBERRY-MAPLE SYRUP: In a medium saucepan combine 1¹/₂ cups pure maple syrup, 3³/₄ cup fresh cranberries, 1¹/₂ teaspoon finely shredded orange peel, and two 3-inch cinnamon sticks. Bring to boiling; reduce heat. Simmer, uncovered, for 5 minutes. Remove cinnamon sticks. Serve warm. Makes 1³/₄ cups.