

# The Perfect Pancake



A Pancake for Any Occasion

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## How to Make the Very Best Pancakes

Pancakes are easy and almost foolproof. But there are some tricks to making them perfect. We'd like to share those tips:

- 1. Use a low gluten flour.** We like to use unbleached pastry flour in our recipes—that's what our mixes are made with—but all-purpose flour will do. Bread flour makes for a pancake that is too tough and chewy.
- 2. Don't over mix.** Mixing develops the gluten in the batter. Mix the dry ingredients together to disperse the leavening throughout the flour. Mix the recipe's wet ingredients together in another bowl. Pour the wet ingredients into the bowl with the dry ingredients and mix until just moistened. There will still be lumps. That's okay—they'll cook out.
- 3. Get the batter the right consistency.** The batter should be runny enough that it will spread on the griddle. If it is too runny, the pancakes will be crepe-like. As you progress through the batch, the batter will tend to become thicker as the leavenings work. Add a little more water or milk as needed but remember to stir minimally.
- 4. Prepare the griddle.** Very lightly grease the griddle with a little shortening or with an aerosol can of vegetable oil.
- 5. Get the griddle hot enough.** Set the griddle on high or medium-high heat. When the griddle is hot enough, water droplets will dance on the surface. After putting batter on the griddle, turn the heat to medium.
- 6. Cook uniform-sized pancakes.** Use a 1/3-cup measure for medium-sized pancakes and a 1/2-cup measure for larger pancakes. A pancake dispenser helps.
- 7. Cook it right.** You can tell when it's time to turn the pancake by watching the bubbles form and watching the edges of the pancakes. The bubbles tend to cook into little craters and the edges will be dry-looking when the pancake is ready to turn. A little practice makes perfect.
- 8. Keep your pancakes hot.** Pancakes are best if steaming hot. As you take the pancakes off the grill, cover them lightly with aluminum foil. If it's going to be more than a few minutes before they are eaten, stick the loosely covered plate in an oven heated to 275 degrees. For a special touch, heat the empty plates in the oven before serving.
- 9. Keep that leftover batter.** If your batter was made with baking powder, store it for up to several days in the refrigerator. (The next article will help you understand what batter can be saved in the refrigerator and how to do it.)
- 10. Freeze extra pancakes.** Place them on a baking sheet and freeze them without stacking. Once frozen, place them in plastic bags, secure the tops, and keep them for up to six weeks.

## Making Pancake Batter the Night Before

Mornings are hectic. If you make your pancake batter the night before, that will save you precious minutes. Some pancake batter can be made the night before and stored in the refrigerator and some cannot. Here's how to tell the difference:



Pancake and waffle batters made with baking powder can be made ahead and stored in the refrigerator overnight. Since the baking powder may lose some of its potency overnight, add a little extra. If the first pancake doesn't rise enough, sift a little more over the batter and gently stir it in. Alternatively, you can add an extra 25 to 50% when you make up the batter.

Pancake and waffle batters leavened with baking soda cannot be stored. These leavenings go to work as soon as they are moistened and will lose their power overnight.

Some pancake and waffle recipes call for whipped egg whites to give them extra volume. If the recipe calls for baking powder and egg whites, you can mix the batter the night before but wait till morning to fold in the egg whites.

## Make Your Own Buttermilk Pancake Mix

**Here's how to make your own buttermilk pancake mix.** With this, you can make a mix so that you can have great "from scratch" pancakes when you are in a hurry. It's storable and since it has everything included but eggs, it's a great mix to stick in the RV or take camping.

You can make this mix as large or as small as you like. We give you three choices but keep the same ratio of ingredients to make it any size.

Homemade Buttermilk Pancake Mix				
All purpose flour	cups	4	8	12
Sugar	cups	1/4	1/2	3/4
Dry buttermilk powder	cups	1/2	1	1 1/2
Baking soda	teaspoons	2	4	6
Baking Powder	teaspoons	4	8	12
Salt	teaspoons	1	2	3
Makes approximately	pounds	1 2/3	3 1/3	5

For easier measurement, remember that one tablespoon equals three teaspoons.

Combine all the ingredients and whisk together to distribute evenly. Store in a sealed container in a cool place.

You can buy buttermilk powder in your grocery store in the section with dry milk. Most brands will last six months or longer. If you would like a longer lasting, high quality product, we will sell you packages from our stock. (We buy buttermilk powder in fifty pound bags and have repackaged some in approximately four-cup packages for the convenience of our customers. [Click here](#) to see.) If you would like to keep the mix longer, store it in the freezer. Better yet--place the mix in plastic bags, press the air from the bag, and seal. Then place your sealed mix in used Mylar bags and seal those. The Mylar is a much better oxygen barrier than plastic. [Click here](#) for more information.

### To use your mix:

1. Measure the desired mix into a large bowl.
2. In a smaller bowl, whisk one egg for every one to 1 1/2 cups of mix.
3. Add 1 1/2 tablespoons melted butter or oil to the egg for every one cup of mix.
4. Add 2/3 cup water to the egg mixture for every one cup of mix. Add the liquid mixture to the mix and stir until just combined. The batter will probably be too dry so add more water to reach the desired consistency.

## **Make Your Own Whole Wheat Pancake Mix**

So you like the idea of making your own pancake mix? It's economical, you know what's in it, and it's better than what you buy in the store. But you would like to have a really healthy pancake mix, one that is 100% whole wheat. Here's the recipe that you're looking for:

### **100% Whole Wheat Pancake Mix Recipe**

Here's the 100% whole wheat pancake mix that you have been looking for. Because it is made with whole wheat, it won't keep as long as a mix sold in the store but it's better for you with no preservatives and more buttermilk. Keep the mix in a cool dark place, in an airtight canister, and use it within six months. For longer storage, keep it in the refrigerator or freezer.

#### Ingredients:

2 1/2 cups whole wheat flour  
1/2 cup buttermilk powder  
3 tablespoons granulated sugar  
1 tablespoons baking powder  
2 teaspoons baking soda

#### To use your mix:

1. Measure the desired mix into a large bowl.
2. In a smaller bowl, whisk one egg for every 1 to 1 1/2 cups of mix.
3. Add 1 1/2 tablespoons melted butter or oil to the egg for every one cup of mix.

Add 2/3 cup water to the egg mixture for every one cup of mix. Add the liquid mixture to the mix and stir until just combined. The batter will probably be too dry so add more water to reach the desired consistency.

## Extra Light and Fluffy Pancakes

What makes these pancakes so light and fluffy? It's the whipped egg whites. Beat the egg whites just as you would for meringue and gently fold them into the batter.

### Ingredients:

1 cup sifted all purpose, pastry, or cake flour  
1/8 teaspoon salt  
1/2 tablespoon baking powder  
2 egg yolks  
3/4 cups milk, more or less  
4 tablespoons butter, melted  
2 egg whites  
1 tablespoon sugar

### Directions:

1. Sift the dry ingredients together.
2. In another bowl, mix the yolks, most of the milk, and the melted butter together until smooth.
3. Make a well in the middle of the dry ingredients and add the mixed wet ingredients all at once. Stir until just combined. (Over-mixing will make for a tough pancake.)
4. Beat the egg whites until light and fluffy and soft peaks appear as for meringue. Add the sugar toward the end of the beating. Fold the egg whites gently into the batter with a spatula. Add milk as necessary to get the right consistency.
5. Cook as you would other pancakes.

## Idaho Potato Pancakes

In Idaho, potatoes have been added to nearly everything. Potato pancakes are certainly not unique to Idaho but these are worthwhile. With lots of grated potatoes, these are almost like hash browns. And we think they make great camping fare, served hot on a cold morning with either sour cream or ketchup.

Some recipes should be “approximations” and this is one of those. Use the following measurements as a rough guideline—but the recipe is forgiving.



### Idaho Potato Pancakes Recipe

#### Ingredients:

4 cups coarsely shredded potatoes  
1 medium onion, shredded  
3 eggs  
1/4 teaspoon salt  
Dash pepper  
1/2 cup milk  
1/2 tablespoon baking powder  
3/4 cup all purpose flour

#### Directions:

1. Mix the shredded potatoes and onions together.
2. In another bowl, mix the eggs, salt, pepper, milk, and baking powder together. Add it to the potato mixture and stir together.
3. Add enough flour to thicken, about 3/4 cups, and stir.
4. Put some vegetable oil in a frying pan and heat until hot.
5. Spoon the potato batter into the hot pan and spread into a round shape about 3/8 inch thick.
6. Once browned, turn over and cook the second side. Serve immediately or keep warm in an oven set to 175 degrees.



## Colorado Corn Pancakes with Cheddar-Onion Sauce

Here's another pancake that works both at home and outdoors and as a complement for any meal. Pancakes don't have to be a sweet breakfast food. We're fascinated with savory pancakes. It's a great, quick way to get bread with a meal without heating up the oven.

Again, unusual pancakes make great camping food—solid, stick-to-your-ribs food without a lot of fuss. Use your imagination when making pancakes but we like this combination of corn and cheese in a bread.



### Colorado Corn Pancakes with Cheddar-Onion Sauce Recipe

#### For the sauce:

2 tablespoons butter  
2 tablespoons all purpose flour  
1 1/2 cups milk  
2 cups grated cheddar cheese  
1/2 small onion, grated

#### For the pancakes:

1/2 cup stone ground cornmeal  
1 1/2 cups all purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
2 teaspoons sugar  
3 large eggs  
1 1/2 cup milk  
1 15.25-ounce can whole kernel corn, drained  
1/2 cup butter, melted  
1/4 cup milk, more or less

#### Directions for the sauce:

1. Melt the butter in a heavy saucepan. Stir in the flour to make a paste.
2. While on low heat, add a little of the milk and stir until combined. Add the rest of the milk a little at a time, stirring constantly. Continue heating, stirring regularly, until the sauce starts to bubble.
3. Add the cheese and onion and stir until smooth. Set aside.

Directions for the pancakes:

1. Mix the dry ingredients together in a medium bowl.
2. Whisk three eggs together in a small bowl. Add the milk. Add the milk and egg mixture to the dry ingredients. Add the corn and melted butter and stir until combined. Add more milk as needed to bring the mixture to the consistency of pancake batter.
3. Cook as you would pancakes.

## Whole Wheat Pancakes (with Reduced Carbs)

While you're eating healthier, you may wish to try these great whole wheat pancakes. Because they are made with whole wheat flour, plenty of eggs, and added bran, the carbs are reduced—but they still taste great.

### Sugar Free Whole Wheat Pancakes (with Reduced Carbs)

These are light, tender, tasty pancakes that the whole family will enjoy. Whether you are into low carb, low glycemic, or low calorie, these are a healthier choice.

#### Ingredients:

- 1 cup whole wheat flour
- 1/4 cup wheat bran (or substitute oat bran)
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 tablespoon Splenda (or substitute sugar)
- 2 large eggs
- 1 cup milk
- 1/4 cup canola oil

#### Directions:

1. Mix the dry ingredients together in a medium bowl and stir until well combined.
2. Whisk the eggs in a small bowl. Add the remaining wet ingredients. Add the wet ingredients to the dry and stir until just combined adding more milk if needed to get the right consistency.
3. Cook on a hot griddle as for other pancakes.

Yield: Makes six to eight large pancakes.

Serving suggestion: Serve with your favorite sugar free preserves.

#### Why it works:

The only significant carbs in this recipe are in the whole wheat flour. The unusually high percentage of eggs tends to dilute those carbs and the fiber in the whole wheat flour and the wheat bran helps offset the carbs.

<b>Nutritional Information</b>		
Serving size: 35 g mix		
No. of servings/mix: 8		
<b>Amount per serving</b>	<b>Daily value %</b>	
Total calories*	217	
Calories from fat	79	
Total fat	9 g	14%
Saturated fat	1 g	4%
Cholesterol	53 mg	18%
Sodium	358 mg	15%
Potassium	71 mg	2%
Total carbohydrates	15 g	5%
Dietary fiber	2 g	6%
Sugars	2 g	
Proteins	4 g	7%
Vitamin A 3%, Vitamin C 0%, Calcium 1%, Iron 4%, Vitamin D 0%, Thiamin 7%, Riboflavin 1%, Niacin 4%		

## Pecan Pancakes with Butter Pecan Syrup

We'll show you how to make very easy Pecan Pancakes from your favorite pancake mix and a great Butter Pecan Syrup to go with it. This is a great easy-to-do breakfast or brunch treat.

I spent two years in the South and learned to love all things pecan—especially the great pecan pie that the Southerners bake. This is a thinly veiled attempt to enjoy that same flavor for breakfast. We've added some spices just to make it taste better.



As a bonus, in the next section we'll give you a recipe for your own Buttermilk Pancake Mix, one that is much better than the inexpensive mixes that you find in the stores and that you can add to your food storage if you are so inclined. There you will also find a link to our "Tips for Perfect Pancakes".

### Pecan Pancakes Recipe

#### Ingredients:

2 cups dry pancake mix  
1/2 cup finely chopped pecans  
1 teaspoons vanilla extract  
1 teaspoon ground cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon ground ginger  
For the oil called for in the mix, use melted butter  
Water and egg as called for in the mix directions

#### Directions:

1. In a small bowl, mix the nuts, spices, and extract together until the nuts are covered with spices.
2. Prepare the pancake mix as directed on the package.
3. Stir in the nut mixture, stirring no more than needed.
4. Cook per the directions on the package.

### Butter Pecan Syrup Recipe

#### Ingredients:

2 cup granulated sugar  
2/3 cups water

1/3 cup dark corn syrup

4 tablespoons butter

2 teaspoons vanilla extract or 1 teaspoon vanilla extract and 1 teaspoon rum extract

1/2 cup finely chopped pecans

Directions:

1. Mix the sugar, water and corn syrup together in a saucepan. Bring to a boil, stirring as needed.
2. Add the butter, extract, and nuts and stir.

Serve hot.

## Blueberry Buttermilk Pancake

Blueberry pancakes are a classic favorite recipe. They are really easy. You can add blueberries and a touch of cinnamon to your favorite pancake recipe or use the recipe here.



### Blueberry Buttermilk Pancake Recipe

#### Ingredients:

2 cups all-purpose flour  
1/4 cup whole wheat flour  
2 tablespoons sugar  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
1/2 teaspoon cinnamon  
2 large eggs  
4 tablespoons melted butter or oil  
2 cups buttermilk  
1 1/2 cups frozen blueberries  
additional water if required

Note: We think that the touch of whole wheat flour gives this pancake a wonderful texture and flavor. If you prefer a pancake without whole wheat flour, simply substitute all-purpose flour.

#### Directions:

1. Mix the dry ingredients together in a large bowl.
2. Mix the egg, butter, and buttermilk together in a small bowl. Make a depression in the dry ingredients and add the liquid mixture. Stir until moistened—some lumps will remain. Add more water to get the right consistency, if required. Do not over mix.
3. Gently stir in the blueberries, stirring only until dispersed.
4. Pour about 1/3 cup of batter onto a hot, lightly greased griddle. Cook for about two minutes on medium heat or until the edges are set and the bubbles begin to cook into open craters. Turn over and cook on the other side.

Serve hot.

## Autumn Apple Pancakes with Walnut Caramel Syrup

This is like eating a caramel apple for breakfast—tender pancakes smothered in apples and a buttery, caramel syrup. Though this makes an elegant looking dish, it is really quite easy to put together. The apple slices are cooked in the syrup and piled on the pancakes.



This recipe is sweet enough to work well for brunch. Top it with whipped cream for a quick and unusual dessert.

This recipe also works well as a topping for ice cream sundaes.

### Pancake recipe

#### Ingredients

2 cups all-purpose flour  
2 tablespoons sugar  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/4 teaspoon salt  
2 large eggs  
4 tablespoons melted butter or oil  
2 cups buttermilk  
additional water if required

### Topping recipe

2 or 3 medium cooking apples  
4 tablespoons butter  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/8 teaspoon ground cloves  
1 tablespoon  
2/3 cup brown sugar  
1 cup water  
1/3 cup walnut pieces

#### Directions:

For the Pancakes

1. Mix the dry ingredients together in a large bowl.

2. Mix the egg, butter, and buttermilk together in a small bowl. Make a depression in the dry ingredients and add the liquid mixture. Stir until moistened—some lumps will remain. Add more water to get the right consistency, if required. Do not over mix.
3. Pour about 1/3 cup of batter onto a hot, lightly greased griddle. Cook for about two minutes on medium heat or until the edges are set and the bubbles remain open. Turn over and cook on the other side.

#### For the Topping

1. Peel, core, and thinly slice the apples. Set aside.
2. In a large saucepan, melt the butter over low heat. Stir in the spices, cornstarch and brown sugar all at once. Immediately add the water and stir until the sugar is dissolved.
3. Add the apples and cook over medium heat, stirring frequently, until the apples are nearly tender and the syrup is bubbly. While the apples are cooking, mix the pancakes.

Note: If you would like a thinner syrup, simply add a little more water.

Serve the pancakes hot topped with the cooked apples and syrup.



## Pumpkin Pancakes Recipe

You can make these pumpkin pancakes with a mix or with your favorite recipe. We used our Buttermilk Pancake mix so we had pumpkin buttermilk pancakes.

The recipe that follows makes six large pancakes. If you are cooking for a family, double or triple the recipe.

### Ingredients:

1 1/2 cups pancake mix  
1 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1 large egg  
1 tablespoon brown sugar, packed  
1 tablespoon vegetable oil  
3/4 cup canned or pureed pumpkin  
1 cup water, more or less



### Directions:

1. In a medium bowl, mix the pancake mix and spices together.
2. In another bowl, whisk the egg and the brown sugar together. Stir in the oil, the pumpkin, and most of the water.
3. Add the liquid ingredients to the dry ingredients. Stir with a spatula until just combined adding more water to obtain the right consistency.

Serve hot with maple syrup.

## Cinnamon Walnut Pancakes with Blackberry Compote

Here's a quick and easy way to make fancy pancakes—with a mix. You can use our pancake mixes or some from the store. Fancy them up with nuts and spices. Then make this easy fruit compote from frozen berries. Presto—great, fancy pancakes in no time!



### Cinnamon Walnut Pancakes Recipe

#### Ingredients:

2 cups dry pancake mix  
1/2 cup finely chopped walnuts  
1 teaspoons vanilla extract  
1 teaspoon ground cinnamon  
1/4 teaspoon nutmeg  
1/4 teaspoon ground ginger

For the oil called for in the mix, use melted butter. Use water and egg as called for in the mix directions

#### Directions:

1. In a small bowl, mix the nuts, spices, and extract together until the nuts are covered with spices.
2. Prepare the pancake mix as directed on the package.
3. Stir in the nut mixture, stirring no more than needed.
4. Cook per the directions on the package.

### Blackberry Compote Recipe

#### Ingredients:

3 cups individually frozen blackberries  
1/4 cup granulated sugar or to taste  
3 tablespoons lemon juice  
1 teaspoons vanilla extract or 1 teaspoon vanilla extract and 1 teaspoon rum extract

#### Directions:

1. Place the berries, sugar, and lemon juice in a large bowl. Let sit for an hour or until partially thawed.
2. Place the mixture in a blender and pulverize until nearly smooth. Add the extract.

## Apple Pancakes with Maple Crusted Walnuts

We took some good Fuji apples and peeled and sliced them. Then we toasted walnuts in maple syrup and scooped both the apples and nuts over hot pancakes and drizzled the whole stack with maple syrup. It was very good.



### Apple Pancakes with Maple Crusted Walnuts Recipe

These wonderful pancakes are made in three steps but you don't need to invest a lot of time. Get up a little early to make the apple topping or better yet, make it the night before. (It won't take long to make the topping once you peel and core the apples.) It takes only a few minutes to toast the walnuts. Use your favorite mix for the pancakes.

#### For the topping

##### Ingredients:

4 cups cooking apples, peeled, cored, and diced (about 5 medium apples)  
1/2 cup water  
1/2 cup sugar  
1/2 teaspoon cinnamon  
1/8 teaspoon allspice  
1 dash teaspoon ground cloves  
2 tablespoons butter

##### Directions:

1. In a medium uncovered saucepan, mix the apples, water, and sugar. Put on low heat and cook for about fifteen minutes, stirring occasionally or until the apples are tender.
2. Stir in the spices and the butter and let the topping cook for another minute. Set the topping aside.

#### For the nuts

##### Ingredients:

1 cup chopped walnuts  
1 tablespoon butter  
3 tablespoons maple syrup  
1/8 teaspoon salt

##### Directions:

1. In a medium nonstick skillet over medium heat, toast the nuts for about three minutes. Remove from the heat.
2. Stir in the butter, syrup, and salt and return to the heat. Cook, stirring constantly, until the syrup and butter are absorbed and the nuts look glossy. Remove from heat and set aside.

Make the pancakes per the package instructions. Top with the warm apple mixture and then sprinkle with toasted nuts. Serve with additional maple syrup.

## Peach Melba on Gingerbread Pancakes

Peach Melba—peaches and raspberries—matches wonderfully with gingerbread pancakes. You can use the recipe that follows or by a gingerbread mix from our site.

A generous dollop of whipped cream is the perfect complement.



### Peach Melba Recipe

#### Ingredients:

2 1/2 cups frozen peach slices  
3/4 cup granulated sugar  
water  
1 tablespoon cornstarch  
1 1/2 cups individually frozen raspberries  
2 teaspoons vanilla extract

#### Directions:

1. In a microwavable bowl, thaw the peaches in the microwave. Drain off the juices from the peaches into a measuring cup. Add enough water to have 1/2 cup liquid.
2. In a medium saucepan, mix the juice with the sugar and cornstarch. Cook over medium heat until the mixture has thickened and turned translucent.
3. Add the peaches, raspberries, and vanilla to the saucepan. Stir until combined.

### Gingerbread Pancakes Recipe

#### Ingredients:

2 cups all-purpose flour  
2 teaspoons baking powder  
1 teaspoon baking soda  
1/2 teaspoon salt  
1 teaspoon cinnamon  
2 teaspoons ground ginger  
1/4 teaspoon ground cloves  
1/3 cup molasses crystals  
2 large eggs  
1 cup sour cream  
1/4 cup melted butter  
1 cup milk (plus more as needed for the right consistency—about 1 1/2 cups)

Note: Instead of molasses crystals, you may use liquid molasses. Do not use blackstrap or other strong-tasting molasses.

Directions:

1. In a medium bowl, mix together the flour, baking powder, baking soda, salt, and spices until well-dispersed.
2. In a large bowl, mix the molasses, eggs, sour cream, melted butter, and milk. Let the mixture sit for a minute to soften the molasses crystals and then stir until they are dissolved.
3. Add the dry ingredients to the wet ingredients and stir until the two are just combined, adding more milk if needed. Some lumps will remain.
4. Cook on a very hot griddle.

Serve hot topped with peach melba and whipped cream.

## Lemon Cream Cheese and Lemon Poppy Seed Pancakes

This is a very delicate, tender pancake. Serve it on special occasions. It works best with a fruit syrup--our favorite is strawberry. The lemon flavor is not pronounced.

If you prefer Lemon Poppy Seed Pancakes, leave out the nutmeg and add 1 to 1 1/2 tablespoons of poppy seeds depending on taste.

### Ingredients:

1 1/4 cups all-purpose flour  
1/2 tablespoon baking powder

1 8-ounce package of cream cheese, softened  
2 large eggs, whisked  
1/4 teaspoon salt  
1 tablespoon sugar  
1/2 teaspoon nutmeg  
zest from one lemon  
1/2 tablespoon lemon juice

1 cup milk or more if required

### Directions:

1. In a small bowl, mix the flour and baking powder together and set aside.
2. With your stand-type mixer with the paddle attachment affixed or with an electric mixer, beat the cream cheese. Add the eggs, one at time, beating after each. Add the salt, sugar, and nutmeg and beat. Mix in the lemon zest and juice.
3. Add the flour mixture and milk to the cream cheese mixture. Stir until combined but not smooth. Do not over mix.



## Bacon and Cheddar Corn Pancakes

Serve these pancakes with maple syrup for breakfast or brunch. For dinner, use a milk gravy or a cheddar sauce.

This recipe calls for corn kernels. You can use canned, fresh cooked, or frozen. It's a good way to use up a couple ears of leftover corn from the night before.

### Ingredients:

1 1/2 cups cornmeal  
1 cup whole milk  
1/2 of a 12-ounce package of bacon, cooked crisply

1 1/2 cups all-purpose flour  
1/2 teaspoon baking soda  
1 tablespoon baking powder  
1/2 teaspoon salt  
3 tablespoons sugar

2 large eggs, whisked  
4 tablespoons melted butter or oil  
1 1/2 cups buttermilk  
additional milk if required

1 cup grated cheddar cheese  
1 cup corn kernels

### Directions:

1. Mix the milk and cornmeal together in a large bowl. Set it side. Soaking will help soften the cornmeal for a smoother pancake.
2. Snip the bacon into pieces and set aside.
3. In another bowl, mix the flour, baking soda, baking powder, salt and sugar together. Set aside.
4. Add the eggs, melted butter, and buttermilk into the cornmeal mix. Add the flour mixture to that and stir until combined but not smooth. Do not over mix. Fold in the bacon, cheddar, and corn kernels.
5. Pour about 1/2 cup of batter onto a hot, lightly greased griddle. Cook for about two minutes on medium heat or until the edges are set and the bubbles begin to cook into open craters. Turn over and cook on the other side.

Serve hot.

