

Gingerbread Pancakes

(Serves 4)

Description:

These are a light and fluffy "melt in your mouth" pancake combined with warm Lemon Sauce are perennial favorite at my house.

Ginger Pancake Ingredients:

- 1-1/3 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- 2 eggs
- 1-1/4 cups milk
- 1/4 cup molasses
- 3 tablespoons vegetable oil

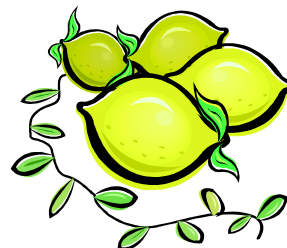


Ginger Pancake Directions:

1. Start the Lemon Sauce and pre-heat your griddle ahead of time.
2. Mix all the dry ingredients together in a bowl.
3. In the pancake pitcher or whatever bowl you will be using to pour the pancakes, beat the eggs until they are good & foamy.
4. Add the milk and then stir in the dry ingredients. It works better to pour the dry ingredients into the wet mixture than to do the reverse.
5. Using a mixer, stir everything together fairly well. It's OK if it's still a little lumpy, just like with regular pancake batter.
6. Add the molasses and vegetable oil last and stir it until it's mixed up.
7. Heat the griddle to 325, spray it with non-stick cooking spray and then rub it with a paper towel so you have a very light coating.
8. When you cook them, you want to let them cook until most of the bubbles come to the top and pop and they start to get a little dry around the edges. Be sure you turn them before the top gets dry, even if the bottom does not look quite done yet. Only turn them once and don't even peek under until you have bubbles starting to pop on the top. Once you turn them, cook them until they are golden brown on the bottom.

Lemon Sauce Ingredients:

- 1 cup sugar
- 2 tablespoons cornstarch



- A pinch or two of ground nutmeg
- 2 cups of hot water (hot from the tap is sufficient)
- 4 tablespoons butter (margarine is OK but not nearly as good)
- 1 teaspoon grated lemon rind (If you have it - I'm not even sure I like it as well)
- 4 tablespoons lemon juice (So much for measurements - I usually use at least twice as much because I like it tart.)

Lemon Sauce Directions:

1. Mix the sugar, cornstarch, and nutmeg together in a sauce pan.
2. Gradually add the water stirring the whole time until the sugar is pretty well dissolved.
3. Add the butter and then cook over medium heat, stirring frequently until the mixture is thick and clear.
4. Add the lemon juice more or less to taste and then serve over the warm gingerbread pancakes.

Variations:

- It's more work but Lemon/Buttermilk Syrup puts these little gems "over the top!"

Lemon Buttermilk Syrup Ingredients:

- 1-1/2 Cups of Sugar (or *Sugar Substitute)
- 1-1/2 Sticks of Butter (3/4 Cup)
- 3/4 Cup of Buttermilk (Must use powdered buttermilk mix substituting lemon juice for 1/2 of the water required)
- 2 Teaspoons of Light Corn Syrup
- -For step 3-
- 1 Teaspoon of Vanilla
- 1-1/2 Teaspoon of Baking Soda

Lemon Buttermilk Syrup Directions:

1. Put all the above ingredients (except for the Vanilla and the Baking Soda) in a pan or dish that is at least twice the capacity of the ingredients because it will foam up aggressively when you add the ingredients in step 3.
2. Bring ingredients to a boil (you can do this in the Microwave or on the Stove Top)
3. Remove from heat and add 1-1/2 Teaspoon of Vanilla and 1-1/2 Teaspoon of Baking Soda.
4. Whisk to combine ingredients and serve immediately.
5. Serve the Buttermilk Syrup (while still frothy) over the warm pancakes. There is no need to butter the pancakes since the syrup is loaded with butter already.