

From Real Estate to Recipes!

SEPTEMBER FEATURE RECIPE

Tina's Pumpkin Sour Cream Pancakes w/Honey Orange Butter

Perfect for an Autumn Saturday Breakfast!

Ingredients:

PANCAKES

- 1 cup flour
- 1 TBS baking powder
- ¼ tsp salt
- 2 TBS sugar
- 1 cup milk or buttermilk
- ¼ cup sour cream (light is fine!)
- ¼ cup canned pumpkin
- 1 TBS butter, melted
- 1 TBS vanilla

HONEY ORANGE BUTTER

- ½ cup butter softened
- ½ cup honey
- ½ tsp grated orange rind

Combine all ingredients in a medium bowl; beat with mixer at medium speed until well blended. Yield: 1 ¼ cups

Directions:

1. Mix flour, baking powder, salt and sugar together in medium size bowl.
2. Combine remaining ingredients in small bowl, slowly whisk liquids into dry ingredients.
3. Spray griddle with cooking oil and ladle batter onto medium griddle until bubbles appear on top. Turn over, cook for a few more minutes. Do not overcook, should be moist.
4. Spread with Honey Orange Butter! Enjoy!



* Makes 6-7 five inch pancakes. Can be easily doubled or tripled.