

Bourbon-Maple Syrup on Egg Nog Pancakes



Serves: 6



Cooking Time:



Level: Easy



INGREDIENTS

Bourbon Maple Syrup

1/2 cup real maple syrup

1/2 shot bourbon (more depending on your relatives)

Egg Nog Pancakes

3 egg yolks

1 egg

1 1/2 cups half and half

1 1/2 cups flour

2 tablespoons sugar

1 teaspoon vanilla

1/2 teaspoon freshly ground nutmeg

4 teaspoons baking powder

1 pinch sea salt

PREPARATION

1. Add the three egg yolks and a whole egg to a small mixing bowl and beat them until they whiten and become somewhat stiff.
2. Add the half and half, sugar, vanilla and nutmeg and mix well.
3. In a large mixing bowl add the flour, baking powder and salt.
4. Add the wet ingredients to dry, mixing well.
5. Heat the skillet until a drop of water dances on the surface, the coat with butter or a non-stick cooking spray.
6. Ladle some batter onto the pan and flip with spatula when bubbles start to form, and they get dry around the edge.
7. Add the maple syrup and the bourbon to a small sauce pot and warm the mixture over a low heat.