

MORTON & BASSETT SPICES®

Spiced Pancakes with Ginger Syrup



- 1 cup all purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 egg
- 2 teaspoons Morton & Bassett Ground Cinnamon
- 2 tablespoons butter
- 1 teaspoon Morton & Bassett Ground Nutmeg
- 1 tablespoon Morton & Bassett Ground Ginger
- ½ cup maple syrup

Mix flour, baking powder, and salt in a mixing bowl. In another bowl, whisk milk, egg, butter, cinnamon, and nutmeg together. Mix milk mixture and dry mixture together until well blended. On a hot, greased griddle, pour about ¼ cup of batter. Cook for 3-5 minutes or until pancake starts to bubble and solidify, then flip and cook 3-5 minutes on the other side.

Over low heat, warm the maple syrup and stir in the powdered ginger. Keep stirring over heat until well mixed with no clumps. Pour syrup over pancakes.



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