

EGG NOG PANCAKES

Prep Time: 10 min

Total Time: 30 min

Servings: 12

Ingredients

2 CUPS ALL PURPOSE FLOUR

4 TSP BAKING POWDER

1/2 TSP SALT

1/2 TSP NUTMEG

DASH OF CINNAMON

3 TBSP SUGAR

2 EGGS - ROOM TEMP

1 TBSP BUTTER - MELTED

1 1/2 CUP EGG NOG

1/4 CUP WHOLE MILK

Directions

IN A LARGE BOWL, COMBINE FLOUR, BAKING POWDER, SUGAR, SALT, NUTMEG, AND CINNAMON.

IN A SEPERATE BOWL, BEAT EGGS, BUTTER, MILK, AND EGG NOG. THEN STIR EGG NOG MIXTURE INTO DRY INGREDIENTS UNTIL COMBINED.

HEAT GRIDDLE OVER MEDIUM HEAT AND GREASE LIGHTLY WITH BUTTER. POUR 1/4 CUPS OF BATTER ONTO GRIDDLE. TURN OVER WHEN BUBBLES APPEAR ON TOP. COOK UNTIL GOLDEN BROWN.

ENJOY!