

JONES VALLEY TEACHING FARM

CARROT PANCAKES

INGREDIENTS:

- ⇒ 1 ½ cup flour
- ⇒ 1 ½ tsp baking powder
- ⇒ 1 tsp baking soda
- ⇒ 1 tsp salt
- ⇒ 1 tsp ground cinnamon
- ⇒ ½ tsp ground nutmeg
- ⇒ ½ tsp ground ginger
- ⇒ 1 ½ eggs
- ⇒ 3 tbsp brown sugar, packed
- ⇒ 1 ½ cups buttermilk
- ⇒ 1 ½ tsp vanilla extract
- ⇒ 3 cups finely grated carrots
- ⇒ Butter, for griddle
- ⇒ Maple syrup, for topping

INSTRUCTIONS:

1. In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, nutmeg and ginger.
2. In a smaller bowl, whisk together the eggs, brown sugar, buttermilk and vanilla.
3. Stir the carrots into the wet mixture, then combine with the dry mixture. Stir just until everything is incorporated. While mixing, preheat the griddle.
4. Over medium heat, melt a big pat of butter on the griddle. Pour ¼ cup batter onto the hot surface, using the measuring cup to pat the batter down and out a bit. Cook, flipping once, until the pancakes are golden on both sides.
5. Serve with syrup and enjoy!

