

Beer Pancakes

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An unexpected delight for any brunch, these light and fluffy pancakes will shock people with their secret ingredient - beer. Use the beer of your choice for an unexpected sweet and moist addition to traditional breakfast pancakes. Use a sweeter belgium brew and top pancakes with fruit, for a delectably sweet treat, or an earthy IPA for a more savory dish. No matter what, these pancakes will be a huge hit.

Ingredients:

1 c. flour
¼ c. sugar
¾ tsp baking powder
½ tsp salt
1 egg, beaten
1 c. beer
2 Tbsp melted butter

Directions:

1. In large bowl, sift together flour, sugar, baking powder and salt.
2. In another bowl beat together egg, beer, and melted butter. Stir into flour mixture until just blended and slightly lumpy.
3. Heat lightly oiled skillet or griddle over medium heat. Pour ¼ cup batter onto hot surface for each pancake. When bubbles appear on top of pancake, flip and cook until browned on other side. Repeat until all batter is used up. Serve hot.

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