

# Eggnog Pancakes

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*Enjoy the holidays with these delicious and fluffy pancakes. The tipsy taste of the holiday season is captured by these simple yet delicious pancakes that will make your next breakfast or brunch a memorable one. Top with whipped cream for a decadent dish, and sprinkle with candied pecans for a one-of-a-kind meal.*

## Ingredients:

1 ½ c. flour  
1 Tbsp sugar  
2 ½ tsp baking powder  
½ tsp salt  
1 c. eggnog  
2 Tbsp clarified butter  
1 egg, beaten

## Directions:

1. In large bowl sift together flour, sugar, baking powder, and salt.
2. In small bowl whisk together eggnog, melted butter and egg until fluffy. Stir into flour mixture until just combined and still lumpy.
3. Heat a lightly oiled skittle or griddle over medium heat. Pour ¼ cup batter onto hot griddle and cook until bubbly on top. Flip, and grill until browned on both sides. Repeat until batter is used up. Serve hot.

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