

Raspberry Pancakes

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Fresh raspberries are a sweet and delectable way to start any day, and these perfectly flavorful pancakes put them on center stage. Use fresh farmer's market berries for an amazing start to any morning and enjoy the incredible flavor of these flapjacks!

Ingredients:

2/3 c. flour
1 Tbsp sugar
1 tsp baking powder
3/4 tsp baking soda
1/3 c. nonfat plain yogurt
1 egg
1 Tbsp butter, melted
1/2 c. milk
1 c. fresh raspberries
Raspberry jam, optional

Directions:

1. Whisk together the flour, sugar, baking powder and baking soda; then set aside.
2. In a large bowl, whisk together the yogurt, egg, butter and milk.
3. Stir flour mixture into liquid mixture until just combined. Fold in fresh raspberries.
4. Heat a griddle coated with nonstick cooking spray over medium-heat. Drop the batter by quarter cupfuls onto griddle, then cook for 1 minute or until bubbles form on top of pancakes. Turn and cook for another minute.

Optionally, dust with confectioner's sugar and serve with raspberry jam.

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