

Orange-Cranberry Pancakes

~ www.flandersfamily.info ~

Ingredients:

- 2 cups flour
- 2 tsp. baking powder
- ½ tsp. salt
- 1½ tbsp. sugar
- 2 eggs
- ¾ cup fresh cranberries, coarsely chopped
- ¾ cup pecan pieces
- 2 cups milk
- ¼ cup fresh orange juice
- butter for cooking

Directions:

In a large mixing bowl, combine all dry ingredients, plus nuts. Chop the cranberries coarsely, then add those to the dry ingredients, as well.

Cut oranges in half and squeeze in a juicer. Crack the two eggs in a separate bowl and beat well. Stir in milk and orange juice.

Add this wet mixture to the dry ingredients and mix gently until everything is just moistened. Don't worry if there are lumps in the batter — the pancakes will turn out better if you do not overwork the batter.

Melt a little butter on a medium hot griddle, then ladle batter on as soon as butter stops foaming. Use the bottom of the ladle to flatten the pancake, if necessary. The batter is a little thick.

When the center of the pancake begins to bubble, flip it over and brown the other side. Serve with hot maple syrup (or homemade strawberry syrup, if you are lucky enough to have received a bottle for Christmas, as we did!).

