

Bread Pudding Pancakes

Prep time 10 min Cook time 10-15 min (total for whole batch)

Ingredients:

2 slices of bread ground into crumbs (preferably whole grain bread; it has a great nutty flavor)

2 eggs 1 egg yolk

½ tsp baking powder

½ tsp baking soda

1 c. milk

½ c. flour

1 tsp cinnamon

Approx ½ tsp fresh grated nutmeg

1 T. sugar

1 tsp vanilla

Mix all dry ingredients and seasonings in one large bowl. Beat eggs and milk together in another bowl, and add to rest of mixture. Leave stand for a few minutes to absorb into bread crumbs. These will cook up like regular pancakes, except a little bit darker. Makes 4-6, depending on size.

“Toffee” syrup from video:

Into a sauce pan add 1 c. packed brown sugar, ½ c. water, 1 tsp vanilla, 1 oz. Frangelico (or Bourbon, or Amaretto). Bring to the boil and let boil for several minutes until thickened. The mixture should coat the back of a spoon when ready; it will continue to thicken as it cools.

These are also great with regular maple syrup, OR you can drizzle a bit of caramel sauce over the top (a la bread pudding) which is also very good, albeit a bit more indulgent. ☺