



# Cinnamon & Spice Pancakes with Warm Peach Topping

## INGREDIENTS:

- 1 cup flour
- 1 Tbsp sugar
- 2 tsp baking powder
- ¼ tsp salt
- 1 cup milk
- 2 Tbsp cooking oil
- ½ tsp vanilla extract
- 1 tsp cinnamon, ground
- 1/8 tsp nutmeg, ground

## **PEACH TOPPING**

- 4-5 peaches, ripened (skinned, pitted and sliced)
- 2 Tbsp butter
- 2 Tbsp maple or golden syrup
- 1 tsp lemon juice
- 1 tsp cinnamon, ground
- 1/8 tsp nutmeg ground
- 1 egg

## METHOD:

1. In a mixing bowl, stir together flour, sugar, baking powder, salt, 1 teaspoon cinnamon and 1/8 teaspoon (pinch) nutmeg.
2. In another medium mixing bowl, whisk one egg until frothy. Then add milk, oil and vanilla extract; then whisk until combined.
3. Make a well in the centre of the dry ingredients and whisk in the wet ingredients all at once.
4. Heat a large frying pan to a medium heat. Using a ¼ cup sized measuring cup, pour pancake batter onto a hot, greased frying pan over medium heat, leaving enough space between each pancake for them to expand.
5. Cook for 2-4 minutes or until surface begins to bubble and edges appear slightly dry. Turn and cook for another 2 minutes until golden. To keep pancakes hot until ready to serve, place on a heat-resistant plate in the oven on a low heat.
6. To make the peach topping, in a medium saucepan over medium heat, melt butter. Add peach slices, maple (or golden) syrup, lemon juice, 1 teaspoon cinnamon and 1/8 teaspoon (pinch) nutmeg, toss to coat evenly.
7. Cook, stirring occasionally for 5-10 minutes or until peach slices have softened slightly, and a sauce is formed.
8. Remove from heat and cover until ready to eat. Blend if preferred smooth.
9. Serve pancakes hot with peach topping.