

Matcha Pancakes

Author: allrecipes.com

Category: Brunch

Servings: 6

Preparation Time: 10 min

Cooking Time: 15 min

A note before you start:

This is another natural way to make pancakes a festive green for St. Paddy's Day brunch. I altered this recipe a bit: instead of cashew milk I used regular whole milk and I deleted the white chocolate chips.

Ingredients:

1 cup of all purpose flour
1 TBSP of Matcha - green tea powder
2 tsp of baking powder
¼ tsp of salt
1 cup of milk
1 large egg
4 TBSP of butter - divided
2 tsp of vanilla extract

Step 1: Whisk all the dry ingredients together in a large bowl & set aside. In a microwave safe bowl, melt 2 TBSP of the butter.

Step 2: In another bowl whisk the milk, egg, 2 TBSP of cooled melted butter, and vanilla together and add it to the dry ingredients and mix thoroughly. If the batter is too thick for your taste, thin it out with a little more milk.

Step 3: On an electric griddle, melt the remaining butter on medium heat. A non-stick skillet works if you don't have a griddle. Pour the batter (between ¼ cup to ⅓ cup) onto the griddle and cook until you see bubbles on the surface (about 1 minute) and then flip and cook for another minute or two.

Buon Appetito!

