



Butter Milk Pancakes with Cane Syrup and Pecan Butter

PREP TIME: 30 Minutes

MAKES: 12 Pancakes

Steen's Cane Syrup and Pecan Butter:

- 1/2 cup softened butter
- 1/3 cup Steen's Cane Syrup
- 2 tablespoons chopped pecans

Blend well with a wire whisk and allow it to sit at room temperature away from heat, until pancakes are cooked.

Buttermilk Pancakes:

- 1 $\frac{3}{4}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{2}$ cups buttermilk
- 3 eggs
- 2 tablespoons vegetable oil
- 1 tablespoon Steen's Cane Syrup

Place the dry ingredients in a mixing bowl and whisk slightly to combine. Into the bowl add buttermilk, eggs, vegetable oil and cane syrup. Whisk these wet ingredients into the flour mixture, just until the batter is smooth. Into a cast iron skillet or a flat non-stick electric griddle, over medium-high heat spread 2 tablespoons vegetable oil. Pour batter, $\frac{1}{4}$ cup full at a time, onto the hot griddle. When the batter bubbles on top, turn and cook second side until golden brown. Remove and spread a small amount of the orange honey butter on top of each pancake and then stack three high with a dollop of butter on top. Serve with powdered sugar.