



# King Cake Pancakes

BY CHEF JEREMY LANGLOIS

## INGREDIENTS

2 cups flour  
2 tbsp sugar  
1 tsp baking powder  
1/2 tsp baking soda  
3/4 tsp salt  
2 cups buttermilk  
1/4 cups ricotta  
2 eggs  
3 tbsp melted unsalted butter  
1/4 cup canola oil and butter for pan

## METHOD

1. Whisk all dry ingredients into a large mixing bowl. Whisk all wet ingredients into another. Pour wet ingredients into dry and fold together JUST until combined.
2. In a large non-stick skillet, heat it to medium-high. Add about a tablespoon of canola oil and a tablespoon of butter into the bottom of the pan. Once the pan is nice and hot add in 1/2 cup pancake batter. Cook until small bubbles start to form around the edges and flip. They usually take around 6 minutes total!
3. To make the glaze, whisk together the melted unsalted butter with the maple syrup and then sift in the powdered sugar. Whisk again until there are no visible lumps and pour over the stacks of pancakes.
4. Garnish with colored sugars. Feel free to get creative with the sanding sugar, you can either separate out the three colors or you can mix them together and sprinkle confetti. Regardless, use less than 1 tablespoon per stack.

For Cane Syrup Glaze  
1/4 cup melted unsalted butter  
1/2 cup Cane syrup  
1 cup powdered sugar, sifted

Mardi Gras

Garnish  
1 bottle gold sanding sugar  
1 bottle green sanding sugar  
1 bottle purple sanding sugar