

Sheena's Kitchen

Cinnamon Pancakes with peanut butter sauce



Cinnamon Pancakes with Peanut Butter sauce serves 3

Ingredients

- 1 cup all-purpose flour(**sifted**) (200g)
- 1 cup milk (300ml)
- 1 large egg
- 1 heaped tbsp. Butter (unsalted) (20g)
- 2 tbsp. Sugar(30g)
- 1 heaped tsp (5-8g) Baking powder
- 1 tsp Vanilla essence
- Veg Oil to grease the pan
- *Optional Fruits: sliced Strawberries & bananas

Peanut butter Sauce

- 100ml milk
- 60g peanut butter(2 heaped tbsp)
- 20g butter (1 tbsp)
- 30g sugar (2 tbsp)

Method:

1. In a large mixing bowl, add flour, baking powder, cinnamon powder mix and create a well in the center
2. In the well add sugar, egg and pour in your milk as you whisk just until combined(do not over mix, if there are lumps let them be)
3. Finish by adding the vanilla essence and **melted** butter and whisk briefly just until combined.
4. Heat a frying pan over medium high heat, pour in some oil about a tsp and spread it evenly in the pan using a kitchen paper towel.
5. Pour or scoop the batter onto the pan, using a small ladle or approximately 1/4 cup for each pancake. If using a large pan, add more pancake batter, as you can then cook more pancakes at a go.
6. Cook the pancakes for 1 to 2 minutes, or until small bubbles appear on the surface and the bottom is golden, then flip them over.
7. Repeat the process until all the batter mixture is finished.

Peanut Butter Sauce

In a saucepan combine all the ingredients. Whisk as the milk start to warm up. Once all the ingredients are well dissolved in the milk mixture, simmer and keep whisking until sauce reduces and thickens. This will take about 10 min. The sauce should be lusciously smooth for ease of pouring over your pancakes.

Pour sauce over your pancakes and enjoy. Serve garnished with your choice of fruits.

TIP: Honestly all you need is a cup or a mug. As long as you use the same cup for measuring both the flour and the milk, your pancakes will be just fine. In case you still want to measure I have included weight measurements.

Recipe from: <http://sheenaskitchen.com/cinnamon-pancake...nut-butter-sauce/>

watch video: <https://youtu.be/iffZzM4sqRQ>