



Gingerbread Pancakes

Makes about 12 pancakes depending on your scooping size

- 2 cups all-purpose flour
- 1 tablespoon ground ginger
- 1 ½ teaspoon ground cinnamon
- ¼ teaspoon grated nutmeg
- ¼ teaspoon ground cloves
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 ½ cups nondairy milk plus 1 teaspoon lemon juice or apple cider vinegar
- ½ cup molasses
- 3 tablespoons brown or cane sugar
- 2 tablespoons ground flax or chia seeds
- ½ teaspoons vanilla or maple extract

In a large bowl, whisk together the flour, ginger, cinnamon, nutmeg, cloves, baking powder, baking soda and salt. In a medium bowl, whisk together the milk, molasses, sugar, and flax until well combined. Pour the wet into the dry ingredients and stir until it's just mixed up.

If you don't know how to pancake, read on. Heat a skillet or griddle over medium heat. Splash some water on it and once it sizzles you're good to go. Scoop up around ⅓ cup of batter onto the griddle and cook until the pancakes have slightly firmed up around the edges and there are a few steam bubbles coming through the batter. Flip and cook for an additional minute. Cover with your favorite toppings like maple syrup and serve hot. These guys freeze like a dream to fill up the freezer for a lazy Sunday morning brunch.