

THE FLEXITARIAN COOK

FLEXITARIAN.CHRISTINESUSSKIND.COM

Stone Horse Café Pancakes

2 cups unbleached, all-purpose flour

4 Tbsp sugar

4 Tbsp aluminum-free baking powder

2 Tbsp ground flax seeds

2 large eggs, lightly beaten

2 cups + 4 Tbsp milk

Mix the dry ingredients together in a large bowl. Whisk eggs and milk together, and add to the dry mixture—the mixture will more than double in volume, so make sure the bowl you choose is big enough. Mix gently until dry ingredients are wet; there may be a few small lumps in the batter, which is fine. The baking powder will start to react almost instantly, but that is fine too. Cook over medium heat in a little bit of hot oil (peanut or canola are fine), about 1/4 cup of batter at a time, until the edges look dry. Flip once and cook on other side until golden brown. Serve with warm syrup or jam, fresh fruit and/or nuts.