

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Orange Cranberry Eggnog Pancakes

(Serves 2-4)

1 Cup flour (white, wheat, buckwheat in any combination you like)
1 Tbsp sugar or sugar substitute
1 1/2 tsp baking powder
1/4 tsp salt

2 Tbsp oil
1/4 Cup eggnog
3/4 Cup milk
1 egg
1/2 Cup halved or coarsely chopped fresh cranberries
zest of one orange

Combine the dry ingredients in a bowl. In a separate bowl, combine remaining ingredients (oil, eggnog, milk, egg, orange zest, and cranberries). Add the liquid to the dry ingredients and stir until well combined. Spoon or pour batter onto heated skillet. Brown pancakes on both sides, then eat with real maple syrup.

