

Gingerbread Pancakes

1 c. hot brewed coffee
1/4 c. packed brown sugar
1/2 c. raisins
1 lg. egg
1/2 stick butter melted and slightly cooled
1/2 c. whole wheat flour
1/2 c. all-purpose flour
1/4 tsp. baking soda
1/2 tsp. ground ginger
1/2 tsp. cinnamon
1/4 tsp. ground cloves
1/4 tsp. salt

In large bowl combine coffee, raisins and brown sugar and mix until sugar dissolves.

When cooled to room temperature whisk in butter and egg. Add remaining ingredients and whisk until blended. Batter will be thin. Let batter stand at room temperature 10 minutes to thicken.

Heat griddle and spray with oil, when griddle is ready pour a small amount for each pancake, turn when bubbles appear on surface.

Serve with applesauce, maple syrup and/or vanilla yogurt—whatever you like, some folks liked sliced bananas.

Makes about 12 smallish pancakes; recipe works well doubled, but just use 3/4 stick butter.