

CHERRY PUFF PANCAKE

Yield: 4 pieces | Preparation: 5 minutes | Total: 20 minutes

Difficulty: Easy



INGREDIENTS

- 3 eggs
- 1/2 cup milk or dairy-free beverage
- 1 teaspoon vanilla
- 1/2 cup flour
- 1 tablespoon sugar
- Dash of cinnamon
- 2 tablespoons butter or margarine
- 2 cups halved, pitted cherries (or fruit of choice)
- 1/4 cup sliced almonds (optional)

INSTRUCTIONS

1. Preheat oven to 450 F.
2. In a bowl, beat together eggs, milk, and vanilla.
3. Add flour, sugar, and cinnamon to liquid mixture. Stir until combined and batter is smooth.
4. Add butter/margarine to an 8 inch by 8 inch baking dish. Place dish in oven until butter/margarine is melted and bubbly.
5. Remove from oven and quickly add cherries to bottom of dish. Pour batter evenly over top and sprinkle with almonds.
6. Place back in oven and bake for 15 to 20 minutes or until puffed and golden brown.
7. Cool slightly before serving.

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Adapted from foodhero.org