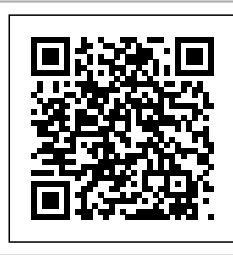


# Eggnog Pancakes



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Recipe by: Laura Vitale

Serves 4-6

**Prep Time: 2 minutes**

**Cook Time: 5 minutes**

## Ingredients

- \_\_ 2 cups All Purpose flour
- \_\_ 2 tsp Baking Powder
- \_\_ ½ tsp Salt
- \_\_ ¼ cup Granulated Sugar
- \_\_ 1 tsp Vanilla Extract
- \_\_ ¼ tsp Freshly Grated Nutmeg (or more depending on your taste)
- \_\_ 2 cups of Eggnog
- \_\_ About 1/2 cup of milk
- \_\_ 2 Eggs, separated

1) Beat the egg whites in a large bowl until stiff peaks, set aside.

2) In a large bowl, whisk together the flour, sugar, baking powder, salt and nutmeg, set aside.

3) In a separate bowl of large measuring cup, whisk together the egg yolks, vanilla and eggnog, pour this mixture into the bowl of dry ingredients. Add the milk a little at a time until your batter is thick enough to still resemble a traditional pancake batter but thinned out just a bit.

4) Fold in the egg whites carefully, allow the batter to rest while you preheat your griddle pan over medium heat.

5) Grease your griddle pan with a little non stick spray or butter. Using a 1/3 cup measuring device, form your pancakes and allow them to cook for just a couple minutes on each side or until golden brown on both sides and fully cooked through.

