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## Gingerbread Pancakes

By Jacob Case

### Dry Ingredients Ingredients

- 1.5 cup All-Purpose flour
- ½ tsp allspice
- ¼ tsp salt
- 1 tsp ground cinnamon
- 1 tbs baking powder
- 3 tsp ground ginger

### Wet Ingredients Ingredients

- ¼ cup melted butter
- 2 eggs
- 2 tbs molasses
- 2 tbs brown sugar
- 1.5 cup butter milk or 1 cup of regular milk
- Cooking spray or butter

### Toppings Ingredients

- Blueberries, Raspberries Maple Syrup

### Instructions

1. Pour wet ingredients unto dry ingredients and mix with a wooden spoon until fully blended in and no evidence of dry flour.
2. On medium or low heat coat skillet with butter or cooking spray and pour ¼ cup batter onto the skillet/pan.
3. Cook pancakes on each side for about 2 minutes on medium heat or until cooked (these pancakes are thick and fluffy).
4. Cut with gingerbread man shape and top with the berries mixed with maple syrup then dust with powdered sugar.