

Absolute Best Pancake Syrup (Buttermilk Syrup)

Yield 1 ½ cups

½ cup butter

1 cup sugar

1 cup buttermilk

1 tablespoon vanilla #6702

1 tablespoon corn syrup

¼ teaspoon cinnamon #1005

½ teaspoon baking soda #2848

Bring butter, sugar, buttermilk vanilla, corn syrup and cinnamon to a simmer in a large saucepan over medium heat. Once simmering, whisk in baking soda and cook for 30 seconds before removing from heat. Serve warm. <http://allrecipes.com/recipe/148775/absolute-best-pancake-syrup/?internalSource=hub%20recipe&referringContentType=search%20results&clickId=cardslot%2013>



Nutmeg Sauce

added by Mikekey *



A sweet sauce for serving over pound cake, gingerbread or ice cream.

Cook time: 5 Min **Prep time:** 5 Min **Serves:** 1 1/2 cups



Ingredients

- 1 c brown sugar
- 2 Tbsp all purpose flour
- 1 tsp ground nutmeg
- 2 Tbsp unsalted butter
- 1 tsp vanilla extract
- 1 c boiling water

Directions

1. Combine dry ingredients in a small saucepan. Use a little of the boiling water to mix the ingredients.
2. Stir in the remaining boiling water. Place over medium-high heat and stir until thickened. Add the butter and vanilla, and mix well.
3. Cool to room temperature.

<https://www.justapinch.com/recipes/sauce-spread/other-sauce-spread/nutmeg-sauce.html>

Flipping Good Pancakes

2 cups AP Old Fashioned Pancake Mix #1822 or

Lehi Roller Mills Raspberry #9011 or Blueberry Pancake Mix #9012

1 ½ cups Lemon Lime soda

Combine soda and pancake mix, may need to add additional soda to your consistency. Cook on a hot griddle. Serve with butter and flavored syrups. Can add 1/3 cup canned pumpkin for variation.

