



Portuguese Pancakes

Makes: 8 medium pancakes

Prep Time: 5 minutes Cook Time: 5 minutes

Total Time: 10 minutes

- 1 egg
- 2 tbsp unsalted butter, melted plus more for the skillet
- 1 cup plus 2 tbsp whole milk
- 1 tsp vanilla
- 1 cup plus 2 tbsp cornmeal
- 1/2 cup all-purpose flour
- 2 tbsp brown sugar, packed
- Honey or maple syrup, for drizzling
- Granola, for sprinkling

In a bowl, beat the egg lightly with a fork. Add the melted butter, milk and vanilla. Whisk in the cornmeal, flour and brown sugar.

In a large non-stick skillet, spread a thin layer of butter. Pour 1/4-cup pancakes into skillet (you will probably get three at a time in the skillet depending on the size). When bubbles appear on the surface and they are lightly browned, flip and brown the second side. Repeat with any remaining batter.

Stack the pancakes, serve with honey or maple syrup and top with granola.