

Carrot Cake Pancakes (Brunch)

1 ½ cups Halladay's Harvest Barn Buttermilk Pancake Mix
1 cup Buttermilk
1 large egg
2 Tbsp Vegetable Oil for cooking

Gently mix pancake mix, egg, and milk.

plus:

1 cup grated carrots.
1 tsp Apple Pie Spice
¼ cup raisins, optional
¼ cup pecans or walnuts, optional

Don't overmix your batter. It's okay to have a few lumps. As you stir gluten develops and that makes for tough pancakes. Let the batter sit for 3 to 5 minutes before cooking. You can make your batter up to 24 hours ahead. It may need to be thinned a bit if it sits.

You need even heat; not too high, not too low. Once your pan is evenly heated to the correct temperature your pancakes will be perfect.