



Carrot Cake Pancakes with Honey Whipped Fromage, Sheep's Milk Caramel, and Purposeful Pecans

Recipe by Suzanne Vizethann of Buttermilk Kitchen
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Carrot Cake Pancakes

2 tsp	spiced orange chamomile tea	K-TEAS
2 cups	pancake mix (flour, baking powder, soda, salt, sugar)	
2	eggs	WOODSONG FARM
2 cups	almond or pecan milk	TREEHOUSE MILK
1 cup	carrots, finely grated	MCMULLAN FAMILY FARMS/ABUNDANT HARVEST GARDENS
2 TBSP	honey	DANCES WITH BEES
2 TBSP	butter, melted & slightly cooled plus 2-3 TBSP for pan to cook pancakes	BANNER BUTTER
½ cup	cinnamon anise pecans	PURPOSEFUL PECANS
	Sheep's Milk Caramel for drizzling	DAYSRING DAIRY

- 1) Using a spice grinder or mortar and pestle grind the tea to a coarse powder and add to a medium mixing bowl with pancake mix.
- 2) In a separate bowl combine eggs, almond milk, carrots and honey. Add flour mixture to egg mixture and then add melted butter.
- 3) Prepare a pan or griddle over medium low heat. Using a 2-3oz ladle or a large spoon, place batter on pre-heated grill seasoned with butter. Cook for 2-3 minutes aside.
- 4) Garnish pancakes with whipped fromage, caramel and pecans.

Honey Whipped Fromage

1 cup	fromage blanc, room temp	WOODSMAN & WIFE
Squeeze	lemon juice	
lemon zest		
1-2 TBSP	honey	DAYSRING DAIRY
1-2 TBSP	pecan or almond milk	TREEHOUSE MILK

Put all ingredients except nut milk in a small mixing bowl. Thin out mixture with 1-2 TBSP of nut milk to desired consistency.