

Traina Foods Apricot Pancakes

Apricot Compote and Syrup

2 cups of Traina's California Sun Dried Apricots

1 cup sugar

Squeeze of lemon

Pinch of salt

4 cups of water

Bring apricots, sugar and water to a boil, reduce heat to a simmer and cook for 10-15 minutes until apricots are soft and liquid reduced and starting to thicken. Turn off heat and add salt and lemon juice. Compote will continue to thicken as it cools.

Pancake Batter

- $\frac{3}{4}$ cup milk- best if room temperature
- 2 tablespoons white vinegar
- 1 cup all-purpose flour
- 2 tablespoons white sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 egg- best if room temperature
- 2 tablespoons butter, melted
- $\frac{1}{2}$ tsp. vanilla extract
- cooking spray

Directions

• Step 1

Combine milk with vinegar in a medium bowl and set aside for 5 minutes to "sour".

• Step 2

Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Whisk egg and butter into "soured" milk. Pour the flour mixture into the wet ingredients and whisk until lumps are gone.

Let sit for 10- 15 minutes. This gives the soda, powder and vinegar to react and create the rise in the pancakes

• Step 3

Heat a large skillet over medium heat, and coat with cooking spray. Pour batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.

Enjoy!!

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