

what geeks eat...



Ginger Pancakes

adaptated from The Homesick Texan blog
and the Magnolia Cafe in Austin, Tx.

6 tablespoons unsalted butter, melted
1 1/2 cups Half & Half
3 eggs
1 tablespoon plain yogurt
1/4 cup brown sugar
2 1/2 cups flour
1/2 tsp baking powder
1 teaspoon baking soda
1 teaspoon ground cloves
1 tablespoon cinnamon
1 tablespoon ginger
1/2 tablespoon nutmeg

Melt the butter, add the Half & Half, the eggs, the yogurt, and sugar and mix well. Sift together the dry ingredients. Combine the two gently and then judge if the batter is too thick. It should be thick but have some movement. I ended up adding another 1/2 cup of Half & Half.

Cook them on a hot griddle or pan. I make a landing place of a cooling rack on a cookie sheet with a clean tea towel to keep them warm and I put them in an oven that was heated to the lowest temp and then turned off.

Serve with maple syrup and toasted pecans.