

## Carrot Cake Pancakes

**I love pancakes but even more I love carrot cake. The nuttiness of the toasted walnuts add a wonderful flavor. This is a perfect Mother's Day brunch item and you can certainly add raisins if you like. Enjoy Mom!!!**

### **Chef Judi Gallagher**

1 ¼ cups all-purpose flour  
¼ chopped walnuts, toasted  
2 tsp baking powder  
1 tsp ground cinnamon  
¼ tsp salt  
1/8 tsp freshly ground nutmeg  
Dash of ground cloves  
Dash of ground ginger  
¼ cup brown sugar  
¾ cup low-fat buttermilk  
1 Tbsp canola oil  
1 ½ tsp vanilla extract  
2 large eggs, lightly beaten  
2 cups finely grated carrot (about 1 pound)  
Cooking spray  
3 Tbsp butter, softened  
2 Tbsp honey

Combine flour, walnuts, baking powder, cinnamon, salt, nutmeg, cloves and ginger in a large bowl, stirring with a whisk. Combine ¼ cup brown sugar and next 4 ingredients (through eggs); add sugar mixture to flour mixture, stirring until just moist. Fold in 2 cups carrot.

Heat a large, nonstick skillet over medium m heat. Coat pan with cooking spray. Spoon 4 (1/4 cup) batter mounds onto pan, spreading with a spatula. Cook for 2 minutes or until

tops are covered with bubbles and edges look cooked. Carefully turn pancakes over; cook 1 minute or until bottoms are lightly browned. Repeat procedure twice with remaining batter.

Combine butter and honey in a small bowl, serve with pancakes.