

# Sticky Toffee Pancakes

## Ingredients

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1/4 c Dark Brown Sugar

2 T Heavy Cream

1/4 t Brandy

1/8 t Vanilla Extract

1 c Whole Milk

1/2 t Ginger (grated)

1 T Light Brown Sugar

1/4 t Cinnamon

1/8 t Cream of Tartar

1/4 c Honey

3 1/2 T Unsalted Butter

1/8 t Sea Salt

1 Egg

2 T Molasses

1 1/4 c Cake Flour

2 1/2 t Baking Powder

1/4 t Allspice

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## Instructions

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1. For toffee sauce combine dark brown sugar, honey, heavy cream, 1 1/2 tablespoons unsalted butter, brandy and sea salt in a small pot and set over medium heat. Bring to a gentle boil and cook for 3-4 minutes, stirring occasionally. Turn off the heat and stir in the vanilla extract, set aside.
2. For the pancake, in a bowl of a stand mixer whisk together egg white and cream of tartar on high speed until stiff peak forms. It should look like at least tripled in volume. Set aside.
3. In another large bowl, whisk together whole milk, molasses, egg yolk and grated ginger until combined.
4. Sift flour, light brown sugar, baking powder, ground cinnamon and allspice right into the wet ingredients. Then add 2 tablespoons melted butter and stir everything together with a fork just until it comes together into a thick batter.
5. Fold the beaten egg white into the batter with a spatula in 3 additions, just until combined. Try not to overwork the batter too much.
6. With a flat non-stick skillet with lid, heat 1 tbsp of canola oil and 1 tbsp of unsalted butter over medium heat. Once the butter starts to bubble, spoon the batter

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onto the skillet. Put the lid on now and turn the heat down to medium-low, and cook for 2 plus minutes, until the first side of the pancake is golden browned. Now remove the lid and flip the pancake over. Turn the heat back to medium and cook until the second side is golden browned as well (without lid). 7.Repeat until all the batter is used, and add more canola oil and unsalted butter as you go. Reheat the toffee sauce to loosen the consistency if needed, and serve immediately with pancakes.