

## Cinnamon Spice Holiday Pancakes on the Griddle

**Prep Time:** 10 minutes

**Cook Time:** 10 minutes

**Serves:** 4 (makes about 8 pancakes)

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### Ingredients

#### Dry:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- Pinch of ground nutmeg
- Pinch of salt

#### Wet:

- 2 eggs
- 1 ½ cups milk
- ¼ cup unsalted butter, melted

#### For Cooking:

- Butter or cooking spray (for greasing griddle)

#### For Serving (Optional but festive!):

- Warm maple syrup
  - Fresh rosemary sprigs
  - Whipped cream
  - Cinnamon sugar
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### Instructions

#### 1. Mix Dry Ingredients

In a large bowl, whisk together:

- 2 cups flour
- 2 tsp baking powder
- 1 tsp cinnamon
- Pinch of nutmeg
- Pinch of salt

## 2. Prepare Wet Ingredients

In a separate bowl:

- Crack in 2 eggs and whisk until smooth.
- Add 1½ cups milk and ¼ cup melted butter.
- Mix until combined.

## 3. Combine Wet & Dry

- Pour the wet ingredients into the dry.
- Stir **gently** just until no dry streaks remain—lumps are okay! (Overmixing = tough pancakes.)

## 4. Heat the Griddle

- Preheat a griddle (or large nonstick pan) to **medium-high heat**.
- Lightly grease with butter or cooking spray.

## 5. Cook the Pancakes

- Using about **¼ cup of batter per pancake**, pour batter onto the griddle in circles.
- Cook for **2–3 minutes**, or until bubbles form and the edges start to set.
- Flip and cook for another **2 minutes** until golden brown.

## 6. Stack & Style

- Stack pancakes high on a plate.
- Drizzle generously with warm maple syrup.
- Optional: Top with whipped cream, a sprinkle of cinnamon sugar, and garnish with rosemary sprigs for a festive look.