



Angie Blad
Omaha, NE

Semi-Finalist



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Christmas Pancakes with Strawberries and White Syrup

Recipe Number: 157

Prep time: 30 minutes

Cook time: 20-25 minutes

Oven temp: 425°



INGREDIENTS: Christmas Pancake-
6 eggs
1 ½ c. milk
1 ½ c. flour
1 stick butter

White Syrup-
1 c. buttermilk
2 c. sugar
1 c. butter
2 tsp. vanilla
1 tsp. baking soda
2 tsp. corn syrup

DIRECTIONS: Christmas Pancakes-

- 1) Preheat oven to 425°. Place butter in 9 x 13 pan and place in pre-heating oven. While butter is melting, quickly mix batter. (make sure butter does not burn)
- 2) In a medium size bowl, crack and whisk eggs. Gradually pour in the milk, then add the flour.
- 3) When mixture is smooth, remove pan of butter from oven. Pour batter into the pan and bake for 20-25 minutes.
- 4) Let cool for 5-10 minutes, then cut the large pancake into cubes.
- 5) Place cubed pancakes on individual serving plates and top with sliced strawberries and white syrup (see recipe below)

White Syrup-

- 1) Over medium heat, melt butter in a large saucepan. Add buttermilk, sugar and corn syrup to the melted butter.
- 2) Continuing with medium heat, bring mixture to a boil and boil for 5 minutes, stirring occasionally.
- 3) Take off heat and add vanilla then baking soda.
- 4) Serve over Christmas pancakes and strawberries.

STORY: *As the recipe is called at our house, this is "Christmas Pancakes" (really German Pancakes). This is what we would eat every Christmas morning when I was growing up. It's really like a dessert with the white syrup and strawberries. We eat these throughout the year-not JUST as Christmas Breakfast, but ALWAYS for Christmas breakfast. I've extended this tradition with my own children now. Food is the legacy that continues through the generations-but only special items. This is one of those recipes.*

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