

STICK STACKS

(Bean Appetit)

1 3/4 cups unbleached all-purpose flour
3 Tbsp. packed light brown sugar
1 Tbsp. baking powder
2 Tbsp. flax meal
pinch of ground cinnamon
3 eggs
1 tsp. vanilla extract
1 Tbsp. butter, softened
1 cup milk
4 strawberries, cut widthwise into slices
2 kiwis, peeled and sliced widthwise into circles
1/4 cup blueberries (we used blackberries)

maple syrup, for serving

Chant "Pancakes! Pancakes!" as you combine the flour, brown sugar, baking powder, flax meal, and cinnamon.

Combine the eggs and vanilla in a mixing bowl. Add the butter and milk. Slowly add the egg mixture to the flour mixture. Stir until smooth. Chill in the freezer for 5 minutes.

Preheat a griddle to low. Lightly spray the griddle with nonstick spray. Ladle the pancake mixture onto the griddle to make 2-inch mini pancakes.

When the pancakes start to bubble lightly and the edges turn golden brown, flip them over. All the bitty bakers should flip around the kitchen, as if they were just flipped with a spatula. Cook on the other side for 1 to 2 more minutes, until the pancakes come off the griddle easily with a spatula.

Layer the pancakes and fruit on the skewers. Dip in maple syrup and eat one layer at a time.

Makes 12 to 14 mini pancakes.

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