



Red Beet Pancake Recipe (10 servings)

Ingredients

- 1 $\frac{3}{4}$ Cup All Purpose Flour
- 1 $\frac{1}{4}$ Cup Whole Wheat Flour
- 5 Tbsp Brown Sugar
- 1 $\frac{1}{2}$ Tbsp Baking Powder
- $\frac{3}{4}$ Tsp Kosher Salt
- 3 $\frac{1}{2}$ Medium Beets, Roasted and Pureed
- 2 Cups Milk
- $\frac{1}{2}$ Cup Plain Yogurt
- 2 Large Eggs
- 5 Tbsp Unsalted Butter, Melted
- 1 $\frac{1}{2}$ Tsp Vanilla Extract



Instructions

1. Sift the first 5 ingredients into a bowl.
2. Place the rest of the wet ingredients in a separate bowl and whisk thoroughly to combine.
3. Add the dry ingredients into the wet and stir until just combined (you don't want to over stir the batter — some lumps are good).
4. Drop about 2 Tbsp of the pancake mixture onto a greased griddle or pan over medium heat and cook for 3 minutes on each side.
5. Serve with honey or maple syrup.

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