



# Berry Pancakes

with Calivinegar Very Berry Ginger Balsamic Vinegar

SERVINGS: 4-6

PREPPING TIME: 10 MIN

TOTAL TIME: 30 MIN

## INGREDIENTS

### Pancakes:

- 1 cup all-purpose flour
- 1 tablespoon granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon salt
- 3 large eggs
- 1 ½ tablespoons Lodi Olive Oil Ascolano, plus more for frying
- 1 cup plus 2 tablespoons milk
- ½ teaspoon vanilla
- Mixed berries, for topping

### Balsamic Syrup:

- 1 cup Calivinegar Very Berry Ginger Balsamic Vinegar
- 3 tablespoons honey
- 1 teaspoon vanilla extract
- ½ teaspoon cinnamon
- ½ teaspoon cocoa powder

## DIRECTIONS

1. In a saucepan, whisk together the Calivinegar Very Berry Ginger Balsamic Vinegar, honey, vanilla extract, cinnamon, and cocoa powder. Heat on low, stirring frequently, about 2-3 minutes. Remove from heat and set aside.
2. Combine the flour, sugar, baking powder, and salt in a bowl. In a separate bowl, whisk together the Lodi Olive Oil Ascolano, eggs, milk, and vanilla. Add the wet ingredients to the dry and combine.
3. Over medium-high heat, drizzle Lodi Olive Oil Ascolano, in a non-stick frying pan.
4. Using a ladle, pour batter onto the griddle, leaving space between each pancake.
5. Cook for 2-3 minutes over low heat until bubbles begin to surface and the bottom is golden brown. Flip and cook for 1 minute on the remaining side. Repeat with remaining batter.
6. Top with mixed berries and drizzle balsamic syrup. Enjoy!