

Hazelnut Coffee Pancakes with Berry Syrup

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Ingredients, Berry Syrup:

- 1 # mixed berries of your choice, larger ones chopped
- 2 TBSP sugar
- 2 tsp corn starch
- 2 tsp water
- 1 cup maple Maple syrup, room temperature

Ingerdients, Pancakes:

- 1 cup flour
- 2 TBSP sugar
- 2 tsp baking powder
- ¼ tsp salt
- ¼ tsp cinnamon
- OPT: ½ cup mini chocolate chips
- ¾ cup brewed Hazelnut flavored Coffee
- ¼ cup Hazelnut flavored creamer
- 1 egg
- 3 TBSP oil

Butter for cooking pancakes

Directions:

- *Put the berries and sugar into a pan and allow to sit for an hour so juice starts to form. Turn stove on to medium. Stirring often, heat the berries. Many of them will beak up as you stir.
- *In a small bowl, whisk the corn starch and water together. Once the berries get hot, add this mixture to the berries. Stirring constantly, bring to a boil. Allow to boil for one minute, then add the maple syrup.
- *Continue heating and stirring until the whole mixture is hot. Remove to another burner and just keep warm.
- *In a medium sized bowl, whisk together the flour, other 2 TBSP sugar, baking powder, salt, cinnamon and mini chocolate chips.
- *In a small bowl, whisk together the coffee, creamer, egg and oil. Mix into the dry ingredients just until incorporated.
- *For each batch, heat one TBSP butter in a large frying pan or on a griddle over medium heat. When hot, pour batter into the pan, allowing space between pancakes. How much batter you use per pancake will depend on the size pancakes you make. Allow to cook until bubbles form. Flip and cook until the bottom starts to brown. You may need to turn the heat down a bit as they brown.

*Serve with the Berry Syrup. NOTE: Store leftover syrup, covered, in the fridge for up to 5 days. Watch for another upcoming recipe using this syrup.