

Pina Colada Pancakes

Makes about 6 pancakes

3/4 cup + 1 Tbsp. flour

1 tsp. baking powder

1/2 tsp. baking soda

small pinch of salt

1 egg

1 Tbsp. brown sugar

1 Tbsp. butter, melted

1.5 tsp. coconut extract

1/2 cup pineapple tidbits, drained but reserving some juice

About 2 Tbsp. reserved pineapple juice

Enough milk or buttermilk to add to the reserved juice that it equals 3/4 cup

1/4 cup flaked coconut

Maple syrup

Rum or rum extract

Preheat your griddle or nonstick pan, and grease with cooking spray or butter.

Stir together the flour, baking powder, baking soda and salt and set aside.

In another bowl, beat the egg until just frothy and then beat in the sugar to combine well. Beat in the coconut extract, butter, and milk/pineapple juice mixture.

Add the flour mixture to the wet mixture in 2 additions, mixing until well incorporated but not overmixing. Fold in the pineapple tidbits and flaked coconut.

Using a measuring cup or batter dispenser, place equal amounts of batter on your griddle. Cook until you see bubbles on the top, and then flip until golden on the other side.

To make **syrup**: Put as much maple syrup and rum or rum extract in a small sauce pan and heat to combine the flavors.

Garnish with additional flaked coconut and pineapple if desired.

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