

Carrot Cake Pancakes (Brunch)

- 1 ½ cups Halladay's Harvest Barn Buttermilk Pancake Mix
- 1 cup Buttermilk
- 1 large egg
- 2 Tbsp Vegetable Oil for cooking

Gently mix pancake mix, egg, and milk.

plus:

- 1 cup grated carrots.
- 1 tsp Apple Pie Spice
- ¼ cup raisins, optional
- ¼ cup pecans or walnuts, optional

Don't overmix your batter. It's okay to have a few lumps. As you stir gluten develops and that makes for tough pancakes. Let the batter sit for 3 to 5 minutes before cooking. You can make your batter up to 24 hours ahead. It may need to be thinned a bit if it sits. You need even heat; not too high, not too low. Once your pan is evenly heated to the correct temperature your pancakes will be perfect.