



## Matcha Pancakes



## Green Tea Pillows of Perfection

### INGREDIENTS

- 2 cups flour
  - 2 teaspoons baking powder
  - 1/2 teaspoon baking soda
  - 3 tablespoons sugar
  - 2 tablespoons sour cream
  - 1 1/2 teaspoons almond extract
  - 1 cup milk
  - 2 tablespoons vegetable oil
  - 2 eggs
- Cherry sauce
- 2 cup cherries, halved & pitted
  - 3 tablespoons water
  - 2 tablespoons butter
  - 2 1/2 tablespoons sugar
  - 2 teaspoons cornstarch

## Preparing Batter



Sift dry ingredients into large mixing bowl. In separate bowl whisk together milk, sour cream, almond extract, oil, and eggs. Add to dry ingredients and whisk together until slightly combined (if there are still a few visible clumps of flour it's okay).

## Cherry Sauce



Add cherries, water, butter, sugar, and cornstarch to medium saucepan. Bring to a boil. Reduce heat and simmer until sauce is just thickened stirring occasionally (4-5 minutes).

## Great Accompaniments

Matcha pancakes are great by themselves or when topped with fruit and fresh whipped cream. One of our favorite toppings is chopped macadamia nuts slightly toasted in a pan, then glazed with a little bit of brown sugar and butter. If you like your pancakes on the sweeter side, drizzling with coconut syrup and toasted coconut flakes is always a great option.

Now that's #OffalygoodEats



Follow us @offalygoodeats

