

PERSIMMON PANCAKES



PREP: 5 m | **COOK TIME:** 10 m | **SERVES:** About 2

Made with the pulp of the sweet persimmon fruit.

INGREDIENTS

- ½ cup AP flour
- ½ cup whole wheat pastry flour
- ½ cup milk
- pulp from 1 persimmon
- ¼ cup toasted sliced almonds
- 1 egg
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ½ teaspoon vanilla extract

DIRECTIONS

1. Combine all ingredients in a medium bowl and whisk together.
2. Pour batter onto pancake skillet or pan that has been heated to medium and greased.
3. Cook for 1-2 minutes per side until pancakes are cooked through.