

CARMELIZED PINEAPPLE UPSIDE DOWN PANCAKES

INGREDIENTS:

FOR BATTER:

- 1 cup all-purpose flour
- 1 tbsp granulated sugar
- 1 ¼ tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- ¾ cup buttermilk
- 1 large egg
- 2 tbsp melted butter
- 1 to 1 ½ tsp LorAnn® Better Than Extracts™ Pineapple Bakery Emulsion

FOR TOPPING::

- ⅓ cup brown sugar
- 1 tbsp butter (plus more as needed)
- 4 to 6 pineapple rings, drained and patted dry (canned or fresh)
- 4 to 6 halved maraschino cherries (optional)



DIRECTIONS:

1. In a bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk buttermilk, egg, melted butter, and LorAnn Pineapple Bakery Emulsion.
3. Pour wet ingredients into dry and stir just until combined. Batter should be slightly lumpy. Let rest for 3-5 minutes.
4. Heat a nonstick skillet or griddle over medium-low heat. Add butter and brown sugar, stirring until melted and just beginning to bubble. Do not let it darken too much.
5. Place a pineapple ring into the skillet. Add a halved cherry to the center if using.
6. Pour approximately ¼ cup batter over the pineapple, covering it evenly.
7. Cook until bubbles form and edges look set, about 2-3 minutes. Carefully flip and cook another 1-2 minutes until golden and cooked through.
8. Serve warm, pineapple side up.

Shortcut:

Add 1 to 1 1/2 teaspoons of LorAnn® Better Than Extracts™ Pineapple Bakery Emulsion to your favorite boxed pancake mix. Prepare the batter as directed and follow the cooking instructions above.

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