

Tiramisu Pancakes
By Donna Walsifer
Adapted from Favorite Pancakes
"Betty Crocker Cook Book" ©1969

Yield: 10 4-inch pancakes

Ingredients

1 egg
1 cup buttermilk
1-1/2 teaspoons vanilla
2 tablespoons melted butter (salted or unsalted)
1 cup all-purpose flour
1 tablespoon dark brown sugar
½ tablespoon* granulated sugar
½ tablespoon espresso powder
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Preparation

Whisk egg; add remaining ingredients in order listed whisk until smooth. Preheat griddle and coat surface with 1 tablespoon of butter. Test griddle to see if it's hot by sprinkling with a few drops of water on surface. If bubbles skitter around, griddle is ready.

Pour from ¼ measuring cup. Turn pancakes as soon as they are puffed and full of bubbles but before bubbles break. Bake until second side is browned.

Place a pancake on plate and add a dollop of mascarpone cheese. Layer another pancake on top of first and garnish with more mascarpone cheese. Another layer if desired. Place cocoa powder in fine mesh strainer and dust pancakes with cocoa.

*If you don't have a half tablespoon measuring spoon, measure out 1-1/2 teaspoons (3 teaspoons equal 1 tablespoon)

[Mascarpone Cream](#) from the recipe Tiramisu Cookies
From the website "Julie Marie Eats"

Ingredients

180 g mascarpone cheese
1 teaspoon vanilla extract
90 g confectioners' sugar
20 g agave or honey
120 g heavy cream
1 tablespoon cocoa powder for dusting

Preparation

In a medium bowl with an electric mixer or in a stand mixer using the whisk attachment, whip together all of the ingredients until it reaches stiff peaks and it holds its shape. If making ahead of serving, place in the fridge, covered by plastic wrap, until ready to assemble.