



## Seven Feathers Casino Resort's Strawberry & Banana Glazed Pancakes\*

### Ingredients

#### Strawberry & Banana Glaze Topping:

2 tbsp. butter  
2 tbsp. brown sugar  
1-2 tbsp. orange juice  
1 each banana, peeled and sliced  
½ cup strawberries, hulled and quartered

#### Pancake Batter:

1 ½ cup all-purpose flour  
3 ½ tsp. baking powder  
1 tsp. salt  
1 tbsp. white sugar  
1 ¼ buttermilk  
1 egg  
3 tbsp. melted butter

#### To Serve:

1 tbsp. whipped butter  
2 ounces pure maple syrup  
mint sprig

### Directions

#### Strawberry & Banana Glaze Topping:

1) In a small sauce pan melt butter over medium-high heat, add brown sugar, cook 1-2 minutes. Add strawberries and banana, toss until thoroughly heated. Hold for service.

#### Pancake Batter:

1) Preheat griddle to medium heat.  
  
2) Sift all dry ingredients into a bowl. Make a well in the center. Add the buttermilk, egg, and melted butter. Mix until smooth  
  
3) Pour or scoop the batter onto the griddle, using approximately ½ cup for each pancake.  
  
4) Cook until bubbles appear on top and the underside is nicely browned, about 2 minutes. Flip and cook pancakes on the other side, about 1-2 minutes longer.

#### To Serve:

Place three golden brown pancakes on a plate, top with strawberry & banana glaze mixture and a mint sprig. Add whipped butter and maple syrup if desired.

\*Serves 2

\*Recipe created by Seven Feathers' Executive Chef Mark Henry.