

## **Brown Butter Cinnamon Rum Pancakes**

Makes about 12 pancakes

*For the pancakes:*

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar
- 1 1/4 cups milk
- 1 egg
- 3 tablespoons melted butter, cooled

*For the brown butter sauce:*

- 1/4 cup butter
- 1/2 cup sugar
- 1 tablespoon flour
- Pinch of salt
- 1/4 cup water
- 1 teaspoon vanilla
- 1/4 teaspoon rum extract
- 1/8 teaspoon cinnamon

Make the pancake batter first. In a large bowl, combine together the flour, baking powder, salt, and sugar. Whisk in the egg, milk, and cooled melted butter until just combined. Set it aside and make the sauce.

In a medium saucepan melt the butter. Stir and watch as it gets foamy and then starts to turn brown. When it turns into a dark honey color and smells nutty, quickly stir in the sugar, flour, and salt. Gradually add the water. Bring to a boil and cook and stir for 2 minutes. Remove from heat and add in the extracts and cinnamon.

Heat a griddle or skillet over medium heat and spray with cooking spray. Drop 1/4 cups of the batter on the griddle. Drizzle about 1-2 tablespoons of the sauce on top of the pancakes. Let them cook for 2-3 minutes until bubbles appear on the top of the pancakes and the underside is golden brown. Flip the pancakes and let them cook for 1-2 minutes longer until golden brown.

Serve immediately with the rest of the sauce or let them rest on a wire rack so they remain crisp.

If the sauce is too thick to use as a syrup, whisk in up to 1/4 cup more water to thin it.

Sauce adapted from Taste of Home Fall Baking Cookbook



\*[www.shemakesandbakes.com](http://www.shemakesandbakes.com)\*