

PARMESAN AND PROSCIUTTO PANCAKES

by: The Lazy Suzan



Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: Approximately 10 pancakes

1 cup all-purpose flour

1 tbsp sugar

2 tsp baking powder

1/2 tsp salt

1 cup milk

2 tbsp unsalted butter, melted (optional:
additional for cooking)

1 large egg (optional: additional for
serving)

2 - 3 tbsp canola oil, divided

8-10 thin slices of prosciutto

1/2-1 cup grated or shredded parmesan
cheese

1. Preheat oven to 200 degrees F. Cut prosciutto (2 to 3 slices at a time) into small pieces.

2. Whisk together flour, sugar, baking powder, and salt in a small bowl. In a separate bowl, whisk together milk, melted butter, and egg. Add dry ingredients to milk mixture and whisk until combined. Be careful not to over-whisk; lumps are nothing to cry over. Stir in prosciutto and parmesan cheese.

3. Heat a nonstick skillet over medium heat. Optionally, melt a tab of butter to grease the skillet (whether or not you grease your pancake skillet appears to be a point of contention – do as you wish). Spoon pancake batter into the skillet to form rounds (a large skillet should hold two or three pancakes). Cook until the surface of the pancakes have tiny bubbles and a few of them burst, about 1 or 2 minutes. Flip and cook an additional 1 or 2 minutes. Transfer to oven safe dish covered with aluminum foil and keep warm in oven while you repeat with remaining batter.

4. Serve warm, topped with an egg.

The
Lazy
Suzan
"I think careful cooking is
love, don't you?" -S.C.

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