

Kinza's Cowboy Churro Pancakes

Ingredients:

For the pancakes:

2 cup all-purpose flour
1/4 cup sugar
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 tsp. ground cinnamon
3/4 cup whole milk
1/4 cup oil
1/2 cup Sour Cream
2 large eggs
1 tsp. pure vanilla extract

For the cinnamon sugar topping:

3 tbsp sugar to 1 tsp cinnamon - depending on how many pancakes, double the coating recipe.

Chocolate Sauce:

4 tbsp heavy cream
3 tbsp semi-sweet chocolate

To make the pancakes:

1. In a large bowl, whisk together flour, baking powder, sugar, salt, and cinnamon.
2. In a separate bowl, whisk together milk, oil and sour cream, then add eggs one at a time. Stir in vanilla.
3. Add wet ingredients to dry ingredients and stir with a wooden spoon until just combined.
4. Lightly grease a large nonstick skillet over medium heat with butter. Ladle pancake batter into skillet. Cook until bubbles start to form in batter and the pancake is golden underneath. Flip and cook the other side until golden. The first couple will take a little longer, the next ones cook faster, so be careful.



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5. Brush pancakes with melted butter on both sides and immediately toss pancakes in cinnamon-sugar.

To make the chocolate sauce:

1. Heat heavy cream and pour over chocolate in a bowl so it melts into a velvety sauce. After you have your stack of pancakes ready, drizzle chocolate over the stack and enjoy.