



I love me some filling and tasty breakfast to kick start my day. With pear season in full swing, I am totally addicted to pear and nutmeg pancakes. So tasty!

Ingredients

1 cup or flour	1 small pear, grated
3/4 cup of mala (or buttermilk)	4 tablespoons of sugar
1/2 a teaspoon of baking powder	1/2 a teaspoon of nutmeg
1/2 a teaspoon of baking soda	1/2 a teaspoon of cinnamon

Method

Beat the egg and the mala for about 4 minutes or until it becomes frothy and becomes pale yellow.

Then in a separate bowl, mix all the dry ingredients (flour, nutmeg, cinnamon, baking soda, baking powder, sugar) then add this to the egg-mala mix.

Mix your batter but be careful not over mix, or try to smooth out the lumps. Make sure your batter is thick enough so that the pancakes are nice, full and fluffy.

There after you can begin your cooking.

Lightly grease your frying pan, and laddle your batter on it once it is hot enough. Add your grated pear on top i.e the side facing you, of the pancake before it sets. Allow at least 2 minutes on each side, with your pan on medium high, this allows the inside to cook and the outside to have an appetizing golden brown color, then once they are done dust some icing sugar on the top surface then, serve.



SERVE WITH: hot tea/coffee, warm milk with fresh berries

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/pear-and-nutmeg-pancakes/>