

Macadamia Pancakes with Macadamia Nut Butter

Disney's Polynesian Village Resort
Kona Cafe



Ingredients for Pancakes

- 1-1/4 cups sugar
- 3 tsp baking powder
- 1/4 tsp salt
- 2-1/4 cups all-purpose flour
- 1-1/2 cups milk
- 3 eggs
- 6 tbsp. vegetable oil
- 1 tsp vanilla extract

Directions for Pancakes:

- Sift flour into medium bowl
- Add brown sugar, baking powder, and salt into medium bowl.
- Add eggs, milk, vegetable oil, vanilla extract and beat until smooth.
- If using an electric skillet pre-heat to 350 F; pre-heat griddle or skillet on medium until a few drops of water dance on the surface.
- For each pancake pour 1/4-cup batter onto skillet and cook on first side until bubbles form and sides look dry, flip over and cook until golden brown
- Top with your favorite syrup or macadamia nut butter (below).

Ingredients for Macadamia Nut Butter

- One stick butter (at room temperature)
- 1/4 cup honey
- 1/4 cup toasted Macadamia nuts

Directions:

- Combine butter, honey, and toasted Macadamias. Place in blender and mix thoroughly.
- Use a spoonful to top pancakes.

