



## Milk Pancakes

### Ingredients

- 1/2 cup + 1 tablespoon [Fustini's Maple balsamic](#), plus more to taste
- 1 short cup (7 1/2 oz) milk
- 1 egg
- 1/2 teaspoon baking soda
- 1 cup all-purpose flour
- 1 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- fresh fruit for garnish (optional)

### Sharon's Hint

This balsamic and milk mixture can be used as a substitute in any recipe for buttermilk.

### Directions

#### Step 1.

Pour 1 tablespoon of balsamic into a liquid measuring cup and top with milk up to the 1 cup mark. Beat egg in a medium bowl and add milk mixture and soda. Sift in flour, sugar, olive oil, baking powder and salt until blended.

#### Step 2.

Drip by 1/4 cupfuls onto a heated greased pan over medium-high heat. When set and brown around the edges, flip pancakes with a spatula and cook approximately 1 minute longer. Serve with Fustini's Maple balsamic reduction and garnish with fresh fruit.

#### Step 3. Maple Balsamic Reduction

Pour 1/4 cup of Maple balsamic into a small saucepan and simmer over low heat until reduced by 1/2. Allow to cool, syrup will continue to thicken as it cools.