

FLUFFY PANCAKES WITH BLACKBERRY-GRAPEFRUIT SAUCE



Prep Time: 10 minutes

Cook Time: 30 minutes

Total Time: 40 minutes

Makes: 6 (3 pancakes each)

Adding Fresca Grapefruit to the pancake batter adds a citrus twist and also makes them incredibly light and fluffy.

INGREDIENTS

Pancakes:

2/3 cup Fresca® Grapefruit
3/4 cup all-purpose flour
1 tbsp granulated sugar
1 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt
1 egg
2 tbsp butter, melted

Blackberry Grapefruit Sauce:

1/3 cup Fresca® Grapefruit
1 cup blackberries
2 tbsp granulated sugar
1/2 tsp vanilla extract
1 tbsp lemon juice
1 tsp cornstarch

INSTRUCTIONS

- 1. Pancakes:** In large bowl, whisk together flour, sugar, baking powder, baking soda and salt.
- In another medium bowl, whisk together egg and Fresca. Pour egg mixture over flour mixture. Drizzle with melted butter. Whisk just until combined (do not overmix; a few lumps are okay). Let batter rest for 5 minutes.
- Preheat oven to 200°F (100°C).
- Heat large nonstick skillet over medium heat until hot. Reduce heat to medium-low. Using scant 1/3 cup batter per pancake, in batches, cook pancakes on one side until bubbles start to form, about 1 to 2 minutes. Flip and cook until golden on the other side, about 1 to 2 minutes. Keep pancakes warm in low oven.
- 5. Blackberry Grapefruit Sauce:** In small saucepan set over medium-high heat, stir together blackberries, sugar, Fresca and vanilla; bring to a boil. Cook for 5 to 8 minutes or until blackberries start to soften.
- In small bowl, stir together lemon juice and cornstarch until smooth. Stir into blackberry mixture and bring back to a boil. Cook for 2 to 3 minutes or until blackberries are tender and sauce is thickened.
- To serve, stack pancakes and spoon over blackberry-grapefruit sauce.

Tip: Serve with dollop of whipped cream, Greek yogurt or whipped topping.