

DINNERLY



Peanut Butter Pancakes with Strawberry Syrup



20-30min



2 Servings

The PB&J is the most trustworthy, ride-or-die flavor combo we can always depend on at our hungriest. So instead of slapping them on some sandwich bread, let's give those flavors their due: a tall stack of peanuty buttermilk pancakes with a strawberry-infused syrup. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- ½ oz freeze dried strawberries
- 1 oz salted peanuts ⁴
- 1 lemon
- 5 oz granulated sugar
- 2 (1.15 oz) peanut butter ⁴
- 1 oz buttermilk powder ³
- 5 oz self-rising flour ²

WHAT YOU NEED

- kosher salt
- butter ³
- 1 large egg ¹

TOOLS

- small saucepan
- microwave
- large nonstick skillet

ALLERGENS

Egg (1), Wheat (2), Milk (3), Peanuts (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 22g, Carbs 65g,
Protein 12g



1. Prep ingredients

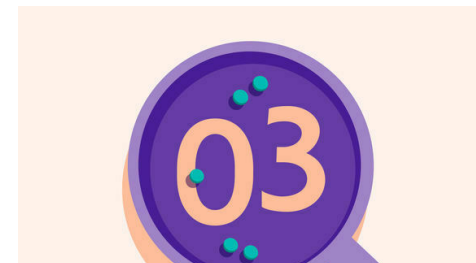
Using a rolling pin or meat mallet, crush **strawberries** into a powder. Crush **peanuts** into smaller pieces.

Squeeze **2 teaspoons lemon juice** into a small bowl.



2. Make strawberry syrup

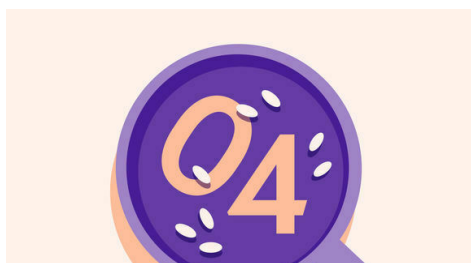
In a small saucepan, combine **⅓ cup each of sugar and water**. Bring to a boil over medium heat, stirring occasionally. Stir in **strawberry powder** and cook, stirring occasionally, until slightly thickened, about 1 minute. Remove from heat; add **lemon juice** and **¼ teaspoon salt**. Set aside to cool slightly until step 5.



3. Prep pancake batter

Meanwhile, in a medium microwave-safe bowl, combine **all of the peanut butter** and **1 tablespoon butter**. Microwave until butter is melted, about 30 seconds. Let cool slightly, then whisk in **1 large egg** and **¾ cup water**.

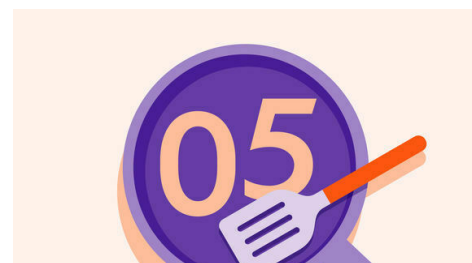
In a second medium bowl, whisk together **buttermilk powder, self-rising flour, 3 tablespoons sugar**, and **½ teaspoon salt** until smooth.



4. Cook pancakes

Stir **peanut butter mixture** into **flour mixture** until just combined.

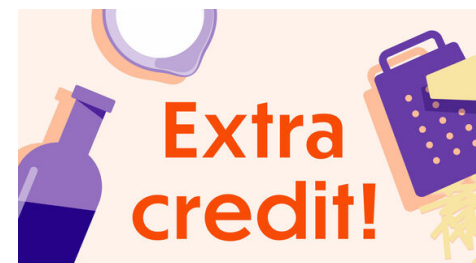
Melt **2 tablespoons butter** in a large nonstick skillet over medium heat. Working in batches, spoon **⅓ cup of batter** at a time into skillet; cook until puffed and cooked through, 1–2 minutes per side. Add more **butter**, as needed.



5. Finish & serve

Thin **strawberry syrup** by adding **1 tablespoon of water** at a time, as desired.

Serve **peanut butter pancakes** with **strawberry syrup** and **crushed peanuts** over top. Enjoy!



6. Load 'em up!

Top your pancakes with fresh fruit like bananas, blueberries, and even more strawberries! A dollop of whipped cream wouldn't hurt either.