



Brown Sugar Sour Cream Griddle Cakes

Jean Trebek's Reliable Recipes
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The brown sugar and sour cream in this recipe (from Blackberry Farm) make all the difference. Its flavor is truly divine!

Brown Sugar Sour Cream Griddle Cakes

Ingredients

- 1 1/2 cup all purpose flour
- 1 1/2 teaspoons baking powder
- 1/3 cup brown sugar
- 2 tablespoons melted butter
- 1/3 cup sour cream
- 2 eggs
- 1 1/4 cup whole milk or almond milk

Directions

Heat a frying/griddle pan with medium heat. Add a some butter to coat the pan...or use a spray

Turn heat to as low as possible to keep the pan warm.
Whisk together all of the dry ingredients.

Whisk together all of the wet ingredients.

Combine the two and whisk until smooth.

Let sit for a couple of minutes.

Pour or scoop the batter onto the heated and greased frying pan, using about 1/4 cup for each pancake.

Cook each side for 3 - 6 minutes, until lightly golden brown.

Enjoy with your favorite pancake toppings.

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