

maple-bourbon pancake stacks with hot honey butter

This recipe stands out for several reasons:



OVEN
200°F

TIME
15 min

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INGREDIENTS

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 large egg
- 2 tablespoons unsalted butter, melted
- 1/4 cup maple syrup
- 2 tablespoons bourbon
- 1/2 cup unsalted butter (for hot honey butter)
- 1/4 cup honey

DIRECTIONS

- Mix : Dry Ingredients:** In a large bowl, whisk together the flour, sugar, baking powder, and salt. This ensures that the leavening agent is evenly distributed throughout the batter.
- Combine : Wet Ingredients:** In another bowl, mix the milk, egg, melted butter, maple syrup, and bourbon. Whisk until well combined. The bourbon will add a unique flavor that sets these pancakes apart.
- Combine : Mixtures:** Pour the wet ingredients into the dry ingredients and stir gently until just combined. Be careful not to overmix; a few lumps are perfectly fine. This will keep your pancakes fluffy.
- Cook : Pancakes:** Heat a non-stick skillet or griddle over medium heat. Lightly grease with butter or oil. Pour 1/4 cup of batter for each pancake onto the skillet. Cook until bubbles form on the surface, then flip and cook until golden brown on the other side.
- Make : Hot Honey Butter:** In a small saucepan, melt the butter over low heat. Stir in the honey until well combined. Keep warm until ready to serve.
- Stack and : Serve:** Layer the pancakes on a plate, drizzle with hot honey butter, and add extra maple syrup if desired. Enjoy your delicious creation!

SWAPS & NOTES

of bourbon complement the sweetness of maple syrup, creating a depth of flavor that elevates traditional pancakes.

The bourbon adds a subtle warmth that makes each bite feel indulgent.

Texture Contrast: The fluffy pancakes provide a perfect canvas for the creamy hot honey butter.

The combination of soft pancakes and the smooth, slightly sticky butter creates a delightful mouthfeel that keeps you coming back

for more.

TIPS FOR SUCCESS

Use Fresh Ingredients: Fresh baking powder is crucial for fluffy pancakes.

Check the expiration date before using.

Experiment with Flavors: Try adding blueberries or chocolate chips to the batter for a fun twist.

You can also substitute the bourbon with vanilla extract for a non-alcoholic version.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/maple-bourbon-pancake-stacks-with-hot-honey/>