



Pancakes with Peach Syrup and Sweet Yogurt Sauce

Fresh, ripe peaches add a delicious flavor to your morning pancakes.

Yield: 4 servings

Ingredients

PANCAKES

- 2 cups [Pamela's Baking and Pancake Mix](#)
- 2 eggs, large
- 1-1/2 cups water, milk, or buttermilk
- 2 TBSP oil or melted butter

PEACHES IN SYRUP

- 4 peaches or nectarines
- 4 tsp or 4 TBSP sugar (depending on ripeness of fruit)

SWEET YOGURT SAUCE

- 1-1/2 cups plain or Greek yogurt
- 3 TBSP brown sugar
- 1 tsp vanilla or almond extract

Directions

PEACHES IN SYRUP

If peaches are perfectly ripe, cut into 1/4 to 1/2" slices, mix with sugar and let sit 30 minutes before using.

If peaches are not perfectly ripe or extremely fuzzy, starting at the stem end using knife point, cut lightly through the skin around the peach; turn 90° and cut lightly through the skin again. Place the peaches in large pan of boiling water for about a minute, remove from pan with slotted spoon to cutting board, remove skin. Cut into 1/4 to 1/2" slices, or cut in half if bite size pieces are desired. Add sugar and gently toss to coat. Let sit for 30 minutes so juices will flow and make a natural peach syrup.

SWEET YOGURT SAUCE

Mix all ingredients until well blended, and let sit for 1/2 hour to meld the flavors.

PANCAKES

Mix all ingredients together until no lumps are left. Thin batter will yield thin pancakes, thicker batter will yield thicker, fluffier pancakes. If batter is too thin, add additional pancake mix. Cook on preheated, lightly oiled griddle (medium low or 350° for electric griddles), flip once and serve

immediately, topped with peaches and yogurt.

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