



SerendipiTea

SerendipiTea is committed to the highest quality loose-leaf tea, selecting fine certified organics when available. They work closely with tea gardens, estates and specialists around the world, maintaining knowledge and expertise regarding all facets of tea and its production.



Ingredients

Serves 2

- ◆ 1 cup flour
- ◆ 1 tsp. baking powder
- ◆ 1 tsp. baking soda
- ◆ 1/4 cup sugar
- ◆ 1 egg
- ◆ 1 cup buttermilk or milk
- ◆ 1 Tbs. plus 1/4 tsp. SerendipiTea Holiday Cheer Tea
- ◆ 1/2 tsp. vanilla
- ◆ Butter and syrup to serve

Instructions

1. Preheat the oven to 225°F. In a small saucepan, bring the milk and 1Tbs. tea in a tea ball to gentle simmer. Remove from heat and let steep for 5 minutes.
2. Whisk together the flour, baking powder, baking soda and sugar in a bowl. When the milk tea mixture is cool, remove the tea ball. Whisk the milk with the egg and vanilla.
3. Add the wet ingredients to the flour mixture. Add 1/4 teaspoon Holiday Cheer tea leaves. Stir until just combined. Let batter sit for 10 minutes.
4. Heat a non-stick frying pan over medium-low heat. Brush a thin layer of butter or oil on your pan. Drop the batter into the pan with a large spoon. Cook until tiny bubbles appear on the surface, about 2-3 minutes. Flip and continue cooking for 1-2 minutes. Keep the finished pancakes in the warm oven until you go through all the batter. Enjoy warm with butter and syrup.

Notes
