



VROOMAN MANSION



A bed and breakfast, hospitality establishment

BECOME A PART OF HISTORY

Orange Thyme Pancakes with Orange Butter Sauce

2 cups flour
1 teaspoon salt
2 teaspoons baking soda
1/4 cup sugar
1/2 teaspoon thyme
2 eggs lightly beaten
1 3/4 cups orange juice
1/2 stick butter, melted

Heat the griddle to 375°F. Mix all of the dry ingredients. Add eggs; stir. Add the orange juice and butter. (The batter will be thick.) Use about 1/4 cup of batter for each pancake.

Orange Butter Sauce:

1 stick butter, melted
3 tablespoons cornstarch
2/3 cup sugar
1 oz. orange zest, julienned
2 cups orange juice (heated)

Melt the butter with the cornstarch for 1 minute to make a white roux. Stir in the heated orange juice and then the remaining ingredients. Continue stirring over medium heat while thickening. Bring to boil, and then simmer for 5 minutes.

Drizzle the hot orange butter sauce over the pancakes. Serve with maple syrup (optional).