



## *The Edible Garden*

Recipe featured at Garden-to-Table weekend featuring rhubarb, July 10

### **Sweet Pancakes with Rhubarb Syrup**

By: Cathy Erway, author of *The Art of Eating In*

*Makes about 6 “silver dollar” size pancakes*

#### **Ingredients**

##### For the pancakes:

1 cup all-purpose flour  
1 cup milk  
1 egg  
2 teaspoons baking powder  
¼ cup sugar

##### For the syrup:

1 cup chopped rhubarb  
½ cup sugar  
A handful of fresh mint leaves, chopped

#### **Instructions**

- Sift the flour and combine with baking powder and sugar in a large bowl. Whisk in the egg and milk until there are no lumps.
- Heat a large pan with enough oil to fully coat the bottom over medium-high heat. Ladle a scoop of the batter on the pan one at a time, working in batches (probably of two). Check underneath the pancake after a couple minutes, and flip before the pancake batter on the top begins to cook. It should still be liquid by the time you flip.
- **3.** Cook another couple minutes on the opposite side. Remove from pan, add more oil to coat, and repeat with the rest of the batter.
- In a medium pot, combine the rhubarb and sugar. Cook over medium heat for 10-15 minutes, until the sugar has dissolved and the rhubarb is tender. Add mint leaves, stirring to combine and then remove the pot from the flame.
- Serve pancakes topped with the rhubarb syrup.