



V's Famous & Festive Pancake Donuts

Directions

Wet:

- 2 large eggs, whites and yolks separated
- 1 $\frac{3}{4}$ cups buttermilk
- $\frac{1}{4}$ c italian amaretto
- 1 tsp almond extract
- 4 tablespoons butter, melted
- 1 tablespoon white sugar

Dry:

- pinch nutmeg
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt

Place egg whites in mixer and beat until stiff peaks form (without over beating them!)

Preheat pancake/donut pan on low/medium heat.

Whisk All dry ingredients together in separate bowl.

Whisk all remaining wet ingredients in separate

bowl. Whisk dry ingredients into wet ingredients.

Stir in eggs whites.

Pour batter into pan and allow to cook until

browned on one side and and bubbles start to form

at top of dough. Flip with a skewer and allow to

cook through.

Serve with jam, honey, and/or syrup! enjoy! xxV

- $\frac{1}{4}$ c cup butter for pan

HOUSE OF VALENTINA