

**North Carolina Pecan Association
Pecan Recipe Contest
Thursday, October 19, 2017**

First Place: Samantha Leonard, Archdale

Papis Pecan Pie Pancakes

2 cups flour
3 Tbsp. white sugar
2 Tbsp. baking powder
2 eggs
¼ cup butter, melted
1 ¾ cups milk
1 ½ cups chopped pecans
2 Tbsp. cinnamon
½ cup brown sugar (to be sprinkled on pancakes)

Mix the flour, white sugar, baking powder and pecans until well combines. Add the milk and eggs and mix until the mixture is combines, you will still have lumps. Then add cinnamon and melted butter.

Preheat pan to 350 degrees and butter lightly. Pour a healthy ½ cup of batter in pan, distributing the pecans. Before flipping the pancake, sprinkle about a tablespoon of brown sugar on pancake. Try to avoid edges, because it will burn. For a crunchier cake, you can add more pecans with the brown sugar as well.