

# Muskoka S'mores Pancakes

## Chocolate Pancakes

### Instructions:

- **Mix Dry Ingredients:** In a small bowl, combine flour, cocoa powder, sugars, baking powder, baking soda, and salt.
- **Mix Wet Ingredients:** In a larger bowl, whisk together eggs, buttermilk, and vanilla.
- **Combine:** Gradually add the dry ingredients to the wet mixture, mixing gently to keep it lumpy. Fold in melted butter.
- **Rest:** Cover the batter and let it rest for at least 30 minutes.
- **Cook:** In a non-stick pan, melt a teaspoon of butter over low heat. Drop batter using a cookie scoop, spread lightly, and add chocolate chips. Cook until the edges dry and bubbles form (about 3 minutes). Flip and cook for another 2 minutes.
- **Serve:** Enjoy warm with your favourite toppings!

### Ingredients:

- All-purpose flour: 1 ¾ cups
- Cocoa powder: ⅓ cup
- Sugar: 3 tbsp + 1 tsp
- Brown sugar: 2 tbsp
- Baking powder: 1 tsp
- Baking soda: ½ tsp
- Salt: ¼ tsp
- Eggs: 2
- Buttermilk: 1 ½ cups
- Vanilla extract: 1 tbsp
- Melted butter: ¼ cup
- Extra butter for cooking: as needed
- Hershey's chocolate chips: as desired

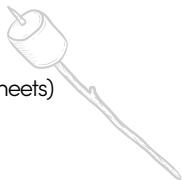


# Muskoka S'mores Pancakes

## Homemade Marshmallows

### Ingredients:

- Egg whites: 2
- Sugar: ½ cup + 2 tbsp
- Honey: 2 tbsp
- Water: ¼ cup
- Gelatin: 1 ½ tbsp of Knox gelatin (or 6 gold gelatin sheets)
- Vanilla paste: ½ tsp
- Icing sugar (for coating): ¾ cup
- Cornstarch (for coating): ⅓ cup



### Instructions:

- **Hydrate Gelatin:** Powdered Gelatin: Mix ¼ cup water with the powdered gelatin until foamy. Reserve.
- **Gelatin Sheets:** Soak sheets in 2 cups water and 1 cup ice for about 5 minutes. Pat dry and reserve.
- **Prepare Egg Whites:** In a stand mixer bowl, whip the egg whites on medium-high speed until soft peaks form.
- **Make Syrup:** In a saucepan, boil the water, sugar, honey, and vanilla paste.
- **Combine:** Increase the mixer speed to maximum. Cook the syrup until thick bubbles form and it reaches 122°C. Remove from heat and stir in the hydrated gelatin.
- **Incorporate Syrup:** Slowly add the syrup to the egg whites while mixing on medium speed. Increase speed again and whisk until the bowl feels lukewarm.
- **Pipe Marshmallows:** Use a piping bag to pipe kisses onto a baking sheet lined with sprayed wax paper.
- **Set and Dust:** Let the marshmallows set at room temperature, then dust with a mixture of icing sugar and cornstarch.
- **Enjoy:** For an extra treat, consider torching the marshmallows before serving!

# Muskoka S'mores Pancakes

## Chocolate Sauce

### Ingredients:

- Water:  $\frac{1}{2}$  cup + 1 tbsp
- Sugar:  $\frac{1}{4}$  cup + 2 tbsp
- Half and half:  $\frac{1}{2}$  cup
- Honey: 2 tbsp
- Cocoa powder:  $\frac{1}{3}$  cup
- Milk chocolate: About 1 cup (chopped or in chips)



### Instructions:

- **Combine Ingredients:** Add the water, sugar, half and half, and honey to a saucepan.
- **Bring to Boil:** Heat the mixture over medium heat until it comes to a boil.
- **Blend with Chocolate:** Pour the creamy syrup over the chopped milk chocolate and cocoa powder. Blend until smooth.
- **Cool Down:** Let the mixture cool to room temperature.
- **Serve:** Enjoy as is or with your choice of toppings.
- **Add Favourite Toppings:** Graham crackers | Maple syrup | Fresh berries | Chocolate shavings

