

•Virtual Cooking Class Materials•

Festive Pancake Brunch

Thanks so much for signing up for my cooking class with the Greenburgh Public Library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe card to keep them handy during class!**•

Please read through the **recipe card** (page 2 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

Note that the spice mix for the pancakes is flexible. If you don't have ones like mace or allspice, no need to go buy them. They'll have plenty of flavor from the other spices.

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Griddle or large nonstick skillet
- Measuring cups and spoons
- 2 Large bowls
- 1 Medium bowl
- Small microwave-safe bowl and microwave
OR a small saucepan and stovetop
- Whisk
- Flexible spatula or spoon
- Spatula or turner for flipping pancakes
- Rolling pin or meat tenderizer and a plastic bag (optional) for crushing peppermints
- Electric hand mixer or stand mixer (optional, for whipped cream)
- Large rimmed sheet pan
- Aluminum foil



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

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Gingerbread Pancakes



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Breakfast

Makes: About 16-18 Pancakes

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Total Time: 30 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

2 cups all-purpose flour	1/2 teaspoon ground mace
4 tablespoons granulated sugar	1/4 teaspoon ground ginger
4 teaspoons baking powder	4 tablespoons unsalted butter, plus extra for the griddle
1/2 teaspoon fine grain salt	2 cups buttermilk (shaken before measuring)
1 teaspoon ground cinnamon	2 large eggs, beaten
1/2 teaspoon ground nutmeg	1 tablespoon molasses
1/2 teaspoon ground cloves	1 1/2 teaspoons vanilla extract
1/2 teaspoon ground allspice	

Instructions

1. Preheat griddle over medium heat (or 375°F).
2. In a medium bowl, whisk together the flour, sugar, baking powder, salt, cinnamon, nutmeg, cloves, allspice, mace, and ginger.
3. Melt 4 tablespoons of butter in a small, microwave-safe bowl (or in a saucepan on the stovetop).
4. In a large mixing bowl, whisk together the buttermilk, melted butter, egg, molasses, and vanilla.
5. Pour the wet ingredients into the dry ingredients. Stir together until no dry pockets of flour remain. The batter will be lumpy - you don't want to overmix!
6. Melt a tablespoon of butter onto the hot griddle, spreading it around with a spatula. Use a 1/4-cup measure to scoop out equal portions of batter onto the preheated griddle, being sure to leave a few inches of space around each pancake.
7. Cook until bubbles appear across the entire surface and then pop, then flip to cook the second side until golden brown. Repeat with remaining batter.
8. Serve with peppermint whipped cream, maple syrup, or any other desired toppings. stovetop, if desired.

Peppermint Whipped Cream

Ingredients

1 cup heavy cream
3 tablespoons granulated sugar
1/2 teaspoon mint extract
Crushed peppermint candies or candy canes (optional)

Instructions

Add heavy cream, sugar, and mint extract to a large bowl. Beat with a hand mixer or whisk until peaks form. Garnish with crushed peppermint candies or candy canes, if desired.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
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Crispy Oven-Baked Bacon



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Breakfast

Makes: 4 Servings

Prep Time: 3 Minutes

Cook Time: 17 Minutes

Total Time: 20 Minutes

Ingredients

1 (1-pound) package sliced bacon

Instructions

1. Line a rimmed baking sheet with foil.
2. Arrange bacon slices in a single layer on the foil-lined baking sheet. Place the baking sheet in the oven, then close the door and turn the heat to 425°F.
3. Let the bacon cook until golden brown and crisp, about 17 to 20 minutes, depending on the thickness of your bacon.
4. Once the bacon is cooked, remove from the oven and transfer to a paper towel-lined tray to absorb any excess grease.

Tips:

- Do NOT preheat your oven! You want to add your tray of bacon to the oven before you turn it on.
- You can use thick-cut bacon, just note that it will take longer to cook through.
- Keep an eye on the tray of bacon for the last few minutes of cook time to make sure it doesn't overcook. The total cook time will depend on the thickness of your bacon and how long your oven takes to heat up.

Recipe from Ashley Covelli at
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