



REGINA'S
FARM KITCHEN®

MOM'S STUFFED FLAPJACKS

SERVING SIZE: 6

INGREDIENTS:

6 tbsp. Regina's Farm
Kitchen® artisan fruit
spread

¾ cup white
whole-wheat flour

3 tbsp. cornmeal

3 tbsp. old-fashioned
rolled oats, finely ground
in processor

¼ cup peanut butter
powder (OR replace
with all-purpose flour)

2 tbsp. granulated sugar

½ tsp. baking soda

½ tsp. baking powder

¼ tsp. salt

1.5 cups low-fat
buttermilk

1 large egg

2 tbsp. butter, melted

3 tbsp. powdered sugar



MOM'S STUFFED FLAPJACKS

As a kid, my mom would make homemade pancakes—she called them “Flapjacks”—anytime she needed to keep us quiet. She’d make them in an old, black iron skillet on the McCormick wood stove. There was nothing in the middle except lots of butter and maple syrup. But during May and June she’d top them with freshly picked strawberries from our strawberry patches. This recipe is a tribute to my mom, Gladys Mary Benda Nekola.

SERVING SIZE: 6

INSTRUCTIONS:

Preheat oven to 350 degrees. Heat a non-stick griddle or large non-stick skillet over medium-high heat. Combine flour, cornmeal, oats, peanut butter powder, sugar, baking soda, baking powder and salt in a medium bowl. Add the buttermilk and egg. Stir mixture until combined.

Spoon three tablespoons of pancake batter onto hot griddle. Repeat procedure with three more tablespoons batter. Once pancakes begin to bubble, spoon one tablespoon of Regina’s Farm Kitchen artisan fruit spread onto one pancake. Top with other pancake, cooked side up. Gently press the edges to seal. Transfer to a baking sheet.

Repeat with remaining batter and jam for a total of six pancakes. Place the baking sheet in oven. Bake at 350 degrees for 12 minutes, or until pancakes are thoroughly cooked. Check them at five minutes. Serve with butter, maple syrup, whipped cream and/or powdered sugar.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

