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## *Pumpkin Pancakes with Root Beer Syrup, Caramelized Bananas, and Cinnamon Whipped Cream*

Recipe from Julie November 2005 Supper Club Four Seasons Hotel, Chicago  
Prep Time: 35 minutes Cook Time: 55 minutes Yield: 4 servings

### *Pancakes:*

- 1 cup pastry flour
- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1/16 teaspoon cloves
- 1/16 teaspoon nutmeg
- 1/16 teaspoon allspice
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder
- 1 cup pumpkin puree
- 2 eggs
- 1 cup half-and-half
- 1-ounce melted butter
- 4 egg whites, whipped to soft peak
- 2 tablespoon vegetable oil

### *Root Beer Syrup:*

- 4 (16-ounce) bottles root beer
- 2 tablespoons butter, room temperature

### *Caramelized Bananas:*

- 4 bananas, cut in half lengthwise
- 2 ounces butter
- 4 tablespoons sugar

### *Cinnamon Whipped Cream:*

- 4 ounces whipping cream
- Cinnamon
- 1 tablespoon sugar

To make pancakes, sift together all of the dry ingredients. In a bowl, combine the puree, whole eggs, and the half-and-half. Add the flour mixture and stir, being careful not to over mix the batter. Finish with the melted butter. Gently fold in 1/2 the egg whites to loosen the batter and when the whites are nearly incorporated, fold in the remaining egg whites.

Heat the griddle to medium heat. Drizzle enough vegetable oil to prevent sticking

and spoon batter onto griddle, spreading them with the back of the spoon. When pancakes are golden brown, flip to finish cooking.

To make the root beer syrup, reduce root beer until it becomes a thick glaze. Whisk in the butter and spoon over pancakes.

Cut the bananas in 1/2 lengthwise. Heat a saute pan to medium and melt the butter and sugar. Stir until sugar dissolves and begins to caramelize. Add the bananas and toss to coat.

To prepare the whipped cream, whisk the cream, cinnamon, and sugar in a bowl until it holds a stiff peak.

To serve, stack the pancakes on each plate. Spoon the syrup over the pancakes, top with the caramelized bananas and a dollop of cinnamon whipped cream.