

Recipes by Chef Lily



Strawberry - Orange Pancakes

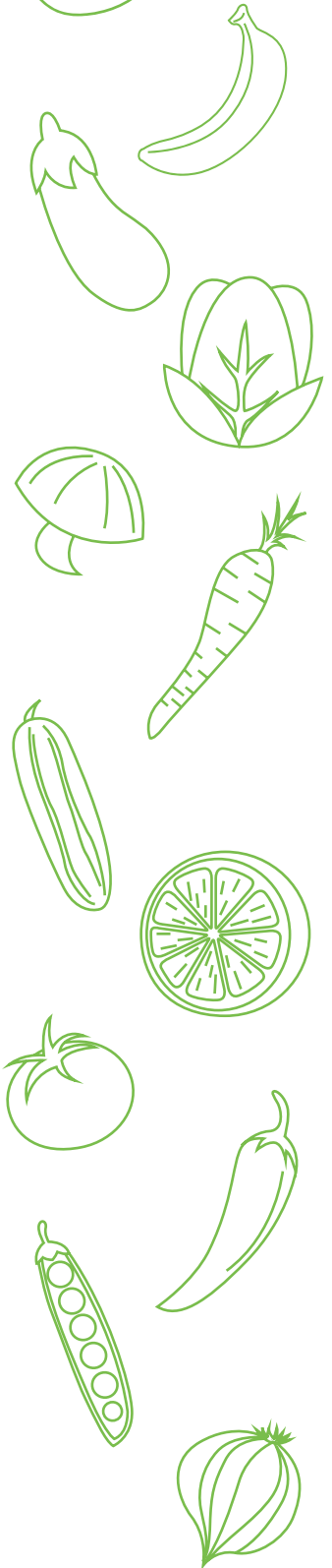
- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup whole milk or buttermilk
- 2 large eggs
- 1/4 cup melted butter
- Zest from 1 orange
- 1/2 cup fresh small diced strawberries
- Pan spray
- 1 tablespoon butter

In a large mixing bowl, stir together flour, sugar, baking powder, baking soda, and salt.

Whisk in milk, eggs, and melted butter just until combined. Add more milk if necessary to thin out the batter. Fold in zest and strawberries.

Preheat a flat griddle over medium-high heat and coat it lightly with pan spray and half of the tablespoon of butter. Scoop 1/2 cup of pancake batter on the griddle to make a pancake. Repeat until the griddle is full. Let pancakes cook until bubbles form. Use a tongs and spatula and flip carefully.

Cook the other side until golden brown.



Recipes by Chef Lily



Strawberry - Orange Butter

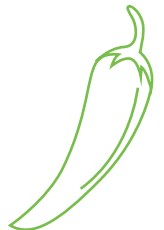
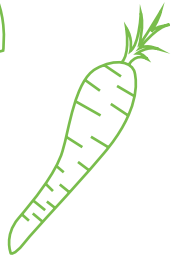
- 1 stick (1/2 cup) butter, softened
- zest of 1 orange
- 1/4 cup fresh small diced strawberries
- 2 tablespoons powdered sugar
- 1/2 teaspoon cinnamon

Beat everything in a bowl with beaters until fluffy.

Strawberry - Orange Slush

- 1/2 cup fresh small diced strawberries
- Zest of 1 orange
- Juice of 3 oranges
- 1/4 water
- 1 cup ice

Combine everything in a blender and blend till mixture is a smooth drink.



MADISON
PUBLIC
LIBRARY

**willy
street
co-op**