

# Big Mountain Pancakes

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3 cups flour

3 eggs, separated

3 teaspoons vanilla

3 teaspoons sugar

3 teaspoons baking powder

¼ teaspoon salt

3 cups milk

¼ apple, peeled and chopped

Heat a griddle and brush lightly with canola oil.

Mix dry ingredients in a large bowl, add wet ingredients except egg whites. Stir to mix then fold in beaten egg whites. Cook pancakes on the griddle. Keep warm at 180 degrees until ready to serve. Place two stacked pancakes on serving plate. Add 8 banana slices in a circle on top. Place a small strawberry in center. Mound whipped cream on top. Insert thinly sliced Granny Smith apples around the mound of whipped cream. Heat huckleberry jam in microwave 10 to 15 seconds. Add ½ teaspoon Huckleberry jam on top. It may drip down the mountain. Drizzle warm maple syrup over top. For rocks on the slopes, add chopped walnuts.

