

## Butter Fried Pancakes with Raspberry Port Wine Syrup

July 2014 by Camine Pappas

Serves 4

Pancakes:

Use my "Fluffy Weekend Pancakes" Recipe

SYRUP:

1 C fresh or frozen fresh raspberries

¼ C granulated sugar

1/8 C water

2 T Port Wine

1 T vanilla

In a small saucepan, heat the water, fruit and sugar until dissolved, on medium heat. Increase and boil gently for 5 minutes, stirring frequently. Add vanilla and port, boil for another 3 to 5 minutes. Remove from heat and set aside while you make pancakes. Serve cakes with lots of butter, the syrup and garnish with a raspberry and powdered sugar! (It also goes well if you want to mix with maple syrup. Heck, you cannot go wrong with this!!!)



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