Dairy Good

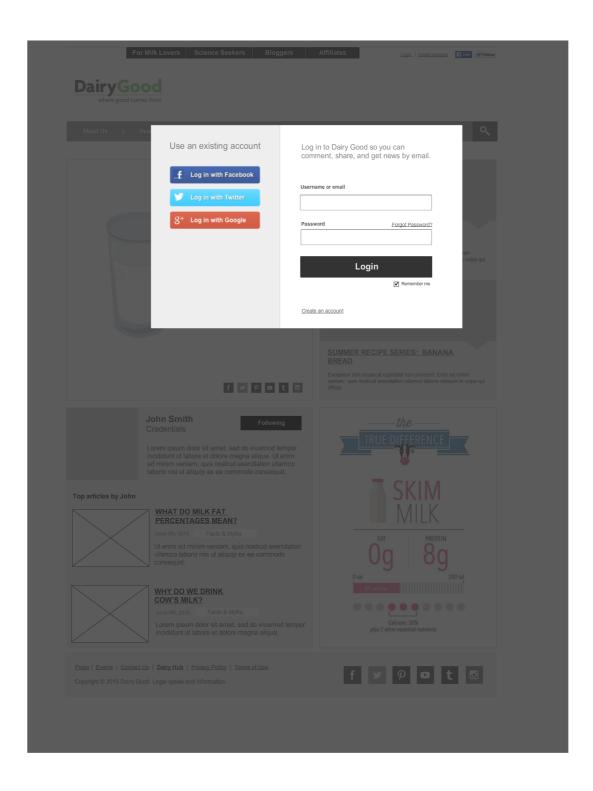
July 06 2015

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Resource Library

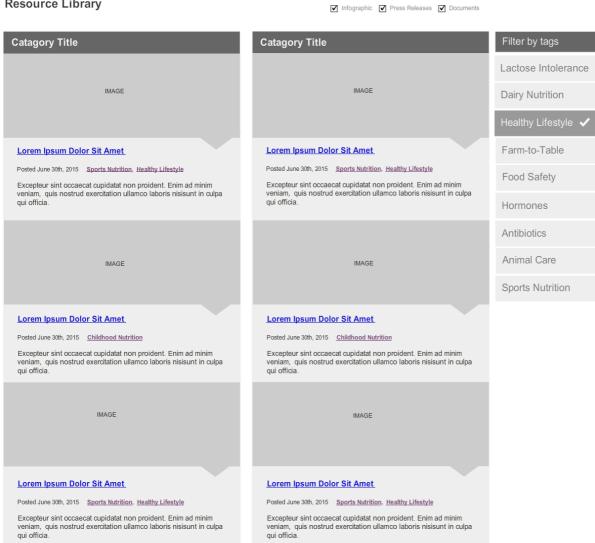
For Milk Lovers Science Seekers Bloggers Affiliates

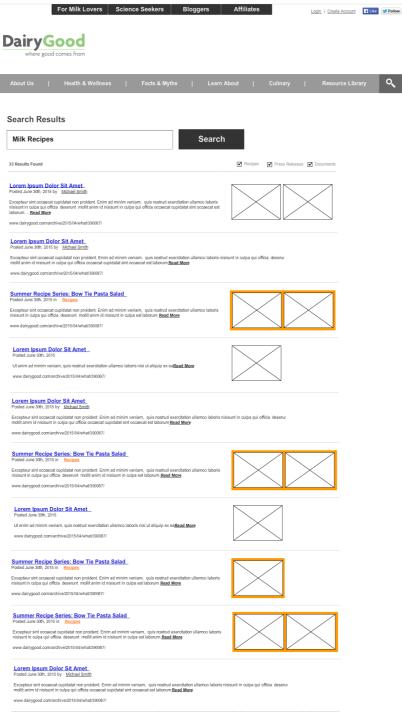
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Resource Library





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Email Signup

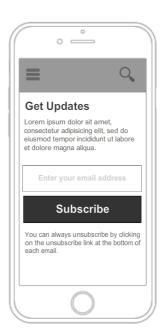
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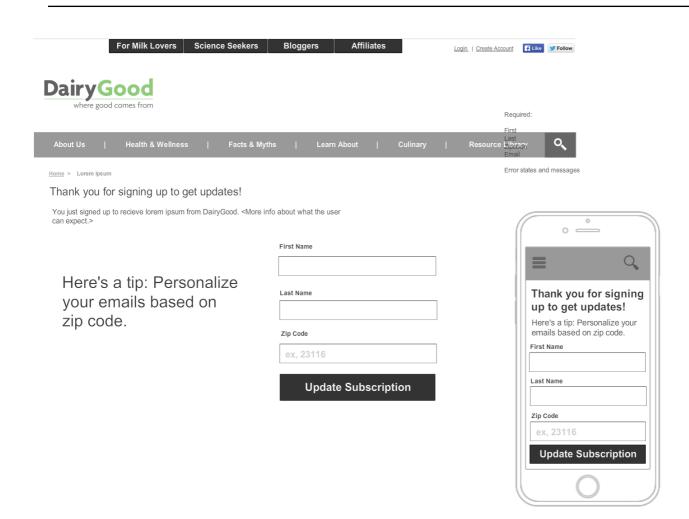


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First Last Zipcode Email

Error states and messages

Signup Confirm



Contact Us

Home > Contact Us

Contact Us

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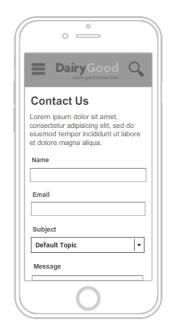
Make sure subject drop down has "other" option.

Give users plenty of room to write and see what they are writting.

Subject list?

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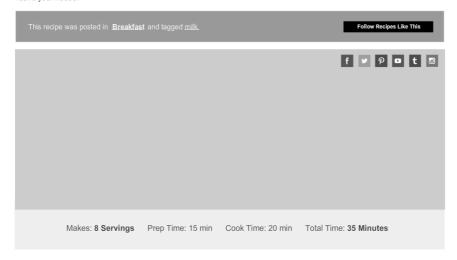
Labels inline?



Recipe Title

June 30, 2015, 3:15 AM PDT

Regardless of what time of day these pancakes are served, they are always a hit. What could be more comforting and satisfying than fluffy pancakes and sweet caramelized bananas served with golden maple syrup and topped with more bananas, butter and pecans? One thing you might want to consider: Once your guests sit down, they may never



Ingredients

- 11/2 cups all-purpose flour
- 3 tablespoons sugar 1 tablespoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon ground nutmeg 5 tablespoons unsalted butter, divided
- 2 large eggs
- 2 large eggs
 1¼ cups LACTAID® Reduced Fat Milk
 ½ teaspoon vanilla extract
 2 cups sliced bananas (¼-inch thick)
 6 tablespoons vegetable oil, divided, for
 cooking (For a healthier option, use cooking
 spray instead of oil)

Garnish: maple syrup and chopped pecans

Directions

Step 1: Mix flour, sugar, baking powder, salt and nutmeg together in a large bowl. Melt butter in a small saucepan over medium heat, and set aside.

Step 2: Whisk the eggs lightly in a medium bowl. Add the LACTAID®Reduced Fat Milk, vanilla and 3 tablespoons of the melted butter, whisking until well mixed. Pour the egg mixture into the flour mixture, stirring until the batter is smooth and thick.

Step 3: Heat the remaining 2 tablespoons melted butter in a large frying pan over medium heat. Add the banana slices and cook on both sides until caramelized and golden brown, about 3 to 4 minutes per side. Sitr half of the cooked banana slices into the batter. Reserve the remaining banana slices for topping the pancakes.

Step 4: Heat 1 tablespoon of the oil in a large skillet or griddle over medium heal Measure ½ cup batter per pancake and pour onto pan or griddle when oil is hot (the surface will appear to shimmer when the oil is the correct temperature). Cook until bubbles appear around the edges of the pancakes. Flip and cook unt brown on the other side. Remove from the pan, setting aside in a warm oven. Carefully wipe out the pan or griddle and add more oil if necessary.

To serve, arrange the pancakes on individual plates or on a serving platter and top with the reserved caramelized bananas, syrup, and pecans.

Submitted by: Makers of LACTAID® Brand Products.

More Breakfast Recipes



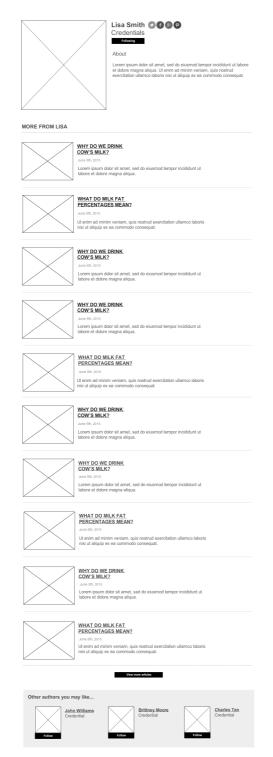
SUMMER RECIPE SERIES: BANANA

Makes: 2 Servings Total Time: 15



SUMMER RECIPE SERIES: BOW TIE PASTA SALAD

Makes: 2 Servings Total Time: 15





June 30th, 2015 f 😕 🤉 t

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