

Omelette Cakes

Indulge in these savory pancakes any time of day!

Ingredients

Batter

2 cups All-Purpose Flour
4 tablespoons Yellow Cornmeal
4 tablespoons Light Brown Sugar
2 teaspoons Baking Powder
2 teaspoons Baking Soda
½ teaspoon Salt + additional
2 cups Whole or 2% Milk
2 Large Eggs
2 cups Plain Whole Yogurt
3 tablespoons Unsalted Butter, melted

3 tablespoons Extra Virgin Olive Oil
2 cups finely chopped Red Onion (about 1 large onion)
1 cup diced Prosciutto, packed
2 cups coarsely shredded Pepper Jack Cheese, packed
1 cup coarsely shredded Medium Cheddar Cheese, packed
½ cup thinly sliced green onion (dark & light green parts only) + additional for garnish
Non-stick Cooking Spray
Maple Syrup, warmed

Preparation

Heat olive oil in a large scan pan or nonstick skillet over medium-high heat. Add red onion, sprinkle with a pinch of salt and sauté until softened, about 5-7 minutes. Add prosciutto and sauté for 1 minute longer. Remove from heat and set aside to cool.

Mix the flour, cornmeal, brown sugar, baking powder, baking soda, and ½ teaspoon salt in a medium bowl and set aside. Whisk milk, yogurt and egg in a separate large bowl. Gradually add dry ingredients and mix until just blended and lumps are gone. (Do not over mix) Stir in the melted butter. Add cooled onion mixture, cheeses, ½ cup green onion and mix.

Heat same pan or skillet to medium-high heat. Spray with non-stick cooking spray. Pour ½ cupful's of batter for each pancake onto the pan spacing apart and cook until lightly browned on the bottom and bubbles form on the top. Carefully flip pancakes and cook until bottoms are browned and pancakes are cooked thru. Repeat with remaining batter. Sprinkle with green onion for garnish and serve with warmed maple syrup.

Makes 12 Pancakes