



Mini Mimosa Pancake Stacks

 Gluten Free

READY IN



60 min.

SERVINGS



12

CALORIES



107 kcal

MORNING MEAL

BRUNCH

BREAKFAST

Ingredients

- 2 cups complete seasoning
- 0.7 cup orange juice fresh
- 0.7 cup water
- 0.5 cup mascarpone cheese
- 1 orange zest grated
- 5 tablespoons powdered sugar
- 0.5 cup champagne
- 0.3 cup whipping cream

- 4 tablespoons orange marmalade
- 1 serving orange zest for garnish

Equipment

- bowl
- frying pan
- whisk
- wire rack
- hand mixer
- spatula
- ice cream scoop

Directions

- Heat griddle or skillet over medium-high heat (375°F).
- Brush with vegetable oil.
- In medium bowl, beat pancake ingredients with whisk. Use tablespoon or small ice cream scoop to pour batter on hot griddle to form mini pancake rounds. Cook until bubbles break on surface. Turn and cook until golden brown.
- Transfer pancakes to cooling rack.
- In small bowl, beat mascarpone cheese, orange peel and powdered sugar with electric mixer on medium speed until well beaten. Decrease to low speed, and gently beat in champagne until smooth. In another small bowl, beat cream on high speed until stiff peaks form. Using spatula, gently fold whipped cream into mascarpone mixture.
- To make a pancake stack, place 1 mini pancake on plate or serving platter.
- Spread orange marmalade over pancake. Repeat with pancake and marmalade 2 more times. Top with champagne cream, and garnish with orange peel.

Nutrition Facts



PROTEIN 3.82% **FAT 57.21%** **CARBS 38.97%**

Properties

Glycemic Index:4.33, Glycemic Load:0.73, Inflammation Score:-2, Nutrition Score:1.4704347654529%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.65mg, Hesperetin: 1.65mg, Hesperetin: 1.65mg, Hesperetin: 1.65mg Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.29mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 106.99kcal (5.35%), Fat: 6.64g (10.21%), Saturated Fat: 4.15g (25.93%), Carbohydrates: 10.17g (3.39%), Net Carbohydrates: 9.88g (3.59%), Sugar: 8.72g (9.69%), Cholesterol: 16.85mg (5.62%), Sodium: 3561.1mg (154.83%), Alcohol: 0.63g (100%), Alcohol %: 0.77% (100%), Protein: 1g (1.99%), Vitamin C: 9.97mg (12.08%), Vitamin A: 268.52IU (5.37%), Calcium: 26.07mg (2.61%), Folate: 5.7µg (1.42%), Potassium: 49.26mg (1.41%), Vitamin B2: 0.02mg (1.27%), Fiber: 0.29g (1.14%), Vitamin B1: 0.02mg (1.1%)