

•Virtual Cooking Class Materials•

Festive Pancake Brunch

Thanks so much for signing up for my virtual cooking class with your library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe cards to keep them handy during class!**•

Please read through the **recipe cards** (pages 2-3 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

In addition to the ingredients, here's a list of the cookware/tools you'll need:

- Griddle or large nonstick skillet
- Measuring cups and spoons
- 2 medium bowls
- 1 large bowl
- Small microwave-safe bowl and microwave OR a small saucepan and stovetop
- Whisk
- Flexible spatula or spoon
- Spatula or turner for flipping pancakes
- Sheet pan and wire rack (optional) if keeping pancakes warm in the oven
- Rolling pin or meat tenderizer and a plastic bag (optional) for crushing peppermints
- Cutting board and chef's knife OR garlic press
- Instant read thermometer (optional)



If you have any questions, comments, or concerns, feel free to email me at bigflavorstinykitchen@gmail.com.

See you in the kitchen!

-Ashley Covelli

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

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Peppermint Hot Chocolate Pancakes



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Breakfast & Brunch

Makes: 16 Pancakes

Prep Time: 10 Minutes

Cook Time: 10 Minutes

Total Time: 20 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

For Pancakes:

2 cups all-purpose flour
1/4 cup granulated sugar
2 tablespoons Dutch process cocoa powder
4 teaspoons baking powder
1/2 teaspoon fine grain salt
4 tablespoons unsalted butter, plus extra for the griddle
2 cups buttermilk, shaken before measuring
2 large eggs, beaten

1 teaspoon vanilla extract

1/2 teaspoon mint extract

1/2 cup chocolate chips, plus extra for garnish

Serving Suggestions:

Maple syrup

Mini marshmallows

Crushed peppermint candies or candy canes

Whipped cream

Instructions

1. Preheat griddle over medium heat (or 375°F).
2. In a medium bowl, whisk together the flour, sugar, cocoa powder, baking powder, and salt.
3. Melt butter in a small, microwave-safe bowl. (You can also do this in a small saucepan on the stovetop if desired.)
4. In a large bowl, whisk together the buttermilk, melted butter, eggs, vanilla extract, and mint extract.
5. Pour the wet ingredients into the dry ingredients. Stir together until no dry pockets of flour remain. The batter will be lumpy but that's OK - you don't want to overmix! Gently fold in the chocolate chips.
6. Melt a tablespoon of butter onto the hot griddle, spreading it around with a spatula. Use a 1/4-cup measure to scoop out equal portions of batter onto the preheated griddle, being sure to leave a few inches of space around each pancake.
7. Cook until bubbles appear across the entire surface and then pop, then flip to cook the second side until golden brown. Repeat with remaining batter.
8. To serve, sprinkle pancakes with extra chocolate chips, mini marshmallows, and/or crushed peppermint candies or candy canes as desired. Feel free to also add maple syrup or whipped cream.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



Get more recipes online at:
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Homemade Breakfast Sausage Patties



Recipe from [Big Flavors from a Tiny Kitchen](#)

Category: Breakfast & Brunch

Makes: 8 patties

Prep Time: 5 Minutes

Cook Time: 10 Minutes

Total Time: 15 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

Ingredients

- | | |
|---|--|
| 1-2 tablespoons avocado oil
(or other high-heat cooking oil) | 1 teaspoon dried parsley |
| 1 pound ground pork (or vegan
ground meat substitute) | 1 teaspoon ground paprika |
| 2 cloves garlic, minced | 3/4 teaspoon kosher salt |
| 1 teaspoon dried marjoram | 1/2 teaspoon dried savory |
| 1 teaspoon dried oregano | 1/4 teaspoon red pepper flakes |
| | 1/4 teaspoon freshly ground black pepper |

Instructions

1. In a medium bowl, mix together ground meat, minced garlic, marjoram, oregano, parsley, paprika, kosher salt, savory, red pepper flakes, and black pepper with your hands, being careful not to overmix.
2. Heat 1 tablespoon of oil in a large nonstick skillet over medium heat.
3. While the oil is heating, form the sausage mixture into 8 into patties. Once the oil is hot, transfer patties to the skillet and fry, flipping as needed, until both sides are browned and the meat is cooked through, about 10-12 minutes total.

Tips:

- Depending on the size of your skillet, you may need to cook the sausages in batches to keep from overcrowding the pan.
- You can line a sheet pan with a wire rack and transfer your cooked sausages to it (or use an oven-safe plate or casserole dish. Place the pan in the oven set to warm (or the lowest setting) to keep them warm while you cook the rest of your sausages.
- If your sausage patties aren't cooking through, cover the skillet with a lid and lower the heat a bit until they're fully cooked. You can also add a splash of water to the pan if they're browning too fast.
- The pork should be cooked to an internal temperature of 160°F, which can be checked with an instant-read thermometer.

Recipe from Ashley Covelli at
Big Flavors from a Tiny Kitchen



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