



SAN ANTONIO  
BOTANICAL GARDEN

# *Dirty Chai Pancakes with Rhubarb Vanilla Compote*

**SERVES: 4**

## **INGREDIENTS**

1 cup fresh or frozen Rhubarb, 1 inch pieces  
1/3 cup Water  
1/4 cup Maple syrup  
2 teaspoons Vanilla extract  
1 1/3 cup Non-dairy milk  
2 teaspoons Apple cider vinegar  
1 1/4 cup Spelt flour  
2 teaspoons Baking powder  
1 teaspoon Baking soda  
Pinch of salt  
1 tablespoon Finely ground coffee  
1 teaspoon Ground cinnamon  
1/2 teaspoon Ground ginger  
1/4 teaspoon Ground cardamom  
1/4 teaspoon Ground nutmeg  
Pinch of ground cloves  
2 tablespoons Maple syrup  
1 tablespoon Melted coconut oil  
1 teaspoon vanilla extract

## **DIRECTIONS**

1. Compote: place rhubarb, water and maple syrup in a small saucepan and bring to a boil, stirring frequently. Add water as needed to keep the sauce moist. Mash the rhubarb with the back of a wooden spoon to get a saucy consistency. Once you have a jammy texture, add the vanilla extract. Stir up the compote one more time and remove from the heat. Set aside.
2. Combine the non-dairy milk and apple cider vinegar in a cup and set aside to curdle for at least 5 minutes.
3. In a large bowl, combine the flour, baking powder, baking soda, salt, ground coffee, cinnamon, ground ginger, cardamom, nutmeg and cloves. Stir to combine. Add the curdled non-dairy milk, maple syrup, coconut oil and vanilla extract. Stir gently to combine, taking care not to over mix.
4. Heat a large nonstick skillet over medium heat. Brush the pan with melted coconut oil. Drop 1/3 cup measures of the pancake batter into the pan. Allow the first side to cook for 1 minute or until bubbles pop on the surface and the edges appear dry. Flip the pancakes over and cook for another minute. Remove pancakes and repeat with remaining batter. Serve pancakes with rhubarb compote spooned over the top and extra maple syrup if you like.