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AMY BRADY, OF FORTY PUTNEY ROAD BED AND BREAKFAST, CHOSEN AS SEMI-FINALIST IN BEDANDBREAKFAST.COM NATIONAL PANCAKE CONTEST

Brattleboro, Vermont – Amy Brady of Forty Putney Road Bed and Breakfast in Brattleboro Vermont was recently named semi-finalist in BedandBreakfast.com's Pancakes with Personality® Contest. More than 100 recipes were submitted by innkeepers throughout the country and the Forty Putney Road B&B recipe for Amaretto Almond Pancakes was chosen among the best dozen pancake recipes in the country by BedandBreakfast.com judges.

“We were very impressed with the pancake prowess demonstrated by Forty Putney Road Bed and Breakfast,” said Sandy Soule, Editor of BedandBreakfast.com and former B&B guidebook author. “So many accomplished innkeeper chefs entered the contest, but our semi-finalist choices really stood out. Our testers really enjoyed the Almond Amaretto pancakes from Forty Putney Road,” finished Soule.

Amy has been making pancakes since her first job at 15 years old, working in a New Jersey Diner. Over the last 20 years she has perfected the recipe and is glad to have a place of her own to regularly demonstrate her pancake prowess. “Pancakes are the kind of thing that you don't see people put much effort into, so it stands out when someone really does” said Doris Stetson a regular guest at Forty Putney Road.

Amy and her husband Tim purchased Forty Putney Road in the spring of 2007 and have been working nonstop to enhance and improve the facility and guest experience. “It's been a life dream to leave the corporate world behind and do something for ourselves.” said Amy “We have always loved visiting Brattleboro and were thrilled when this opportunity came along.” The Brady's are working to restore this unique French Provincial manor to its original grandeur, inside and out. “Forty Putney Road provides this area with a small, comfortably elegant lodging option; our fabulous pancakes are just part of the experience.” said Tim Brady, “As new innkeepers we are honored to have been selected against so many pancake professionals.”

Here is the recipe for Forty Putney Road Bed and Breakfast's award winning pancakes:

Amy's Perfect Amaretto Almond Pancake

Makes 8 – 4” pancakes

- 1 C - All purpose bleached flour (softer than unbleached flour)
- 2 t – Sugar
- ½ t – Salt
- ½ t – Baking Powder
- ¾ c – Buttermilk
- ¼ c – Milk
- 1 – Large Egg
- 2 T – Unsalted butter melted
- 1 t – Vanilla Extract
- ¾ C – Sliced Almonds
- 1 T - Amaretto

Topping:

- ¼ t – Almond Extract
- ½ C – Vermont medium amber grade A maple syrup
- ¼ C - Sliced almonds

1. Heat a large non-stick skillet or griddle to 375 degrees.
2. Mix flour, sugar, salt, baking powder, sliced almonds and baking soda in a medium bowl.
3. Microwave buttermilk and milk in a bowl to get to room temperature. Whisk in egg, butter and vanilla.
4. Add wet ingredients to dry ingredients until just barely mixed to the point of no lumps.
5. Pour batter ¼ cup at a time. Work in batches to avoid overcrowding. When pancake bottoms are golden brown and the tops start to bubble (2-3 minutes) flip the pancake and cook until golden brown on the remaining side.
6. Combine Almond Extract and syrup and microwave for 45 seconds. Serve hot. Garnish pancakes with sliced almonds.

For more information on Forty Putney Road Bed and Breakfast, visit www.fortyputneyroad.com or call (800) 941-2413.

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Photos available upon request.

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