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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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BUTTERMILK PANCAKES WITH BLUEBERRY COMPOTE

From Bon Appétit, March 1999

Ingredients:

- 2 $\frac{1}{2}$ cups all purpose flour
- $\frac{1}{4}$ cup sugar
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 cups buttermilk
- 2 cups sour cream
- 2 large eggs
- 4 teaspoons vanilla extract
- 3 tablespoons unsalted butter
- Additional unsalted butter or cooking spray

Method:

1. Whisk first 5 ingredients in large bowl (the dry ingredients). Whisk buttermilk, sour cream, eggs and vanilla in another large bowl. Add to dry ingredients. Stir until batter is just blended but still lumpy (do not overmix).
2. Melt $\frac{1}{2}$ tablespoon butter on griddle over medium heat. Pour batter by $\frac{1}{3}$ cupfuls onto griddle, spacing 2 inches apart. Cook until bubbles break on surface, about 3 minutes. Turn pancakes over. Cook until bottoms are golden, 3 minutes. Transfer to plates. Repeat with remaining batter, adding butter to skillet as needed.
3. Serve pancakes immediately with butter and syrup.

Makes about 18.