

chattavore

CORNMEAL PANCAKES (ADAPTED FROM COOK'S COUNTRY) WITH BLUEBERRY MAPLE SYRUP

Serves 4-6

Prep time 20 minutes

Cook time 20 minutes

For syrup

- 1 cup fresh or frozen blueberries
- 1 cup pure maple syrup
- 1 tablespoon unsalted butter

For pancakes

- 1 3/4 cup buttermilk
- 1 1/4 cup cornmeal (not cornmeal mix)
- 1 tablespoon unsalted butter, cut into small pieces
- 1 1/4 cups flour
- 2 tablespoons sugar
- 1 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- canola or vegetable oil

1. Make the syrup: Heat the syrup and the blueberries in a small saucepan until bubbly. Remove from the heat and stir in the butter. Set aside.
2. Place a large baking sheet in the oven and preheat the oven to 200 degrees. Whisk together 1 1/4 cup of the buttermilk and the cornmeal in a medium microwave-safe bowl. Stir in the butter. Cover with plastic wrap or a plate. Microwave for 90 seconds. Stir, cover, and let rest for 5 minutes.
3. In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. In small bowl, whisk together the remaining buttermilk and the eggs. Whisk the buttermilk/egg mixture into the cornmeal mixture then stir this mixture into the flour mixture until just combined and let rest for 10 minutes.
4. While the batter is resting, preheat a large skillet or griddle over medium heat. When the batter has finished resting, lightly grease the pan/griddle with canola or vegetable oil. Ladle 1/4 cup of batter onto the pan for each pancake. Cook until bubbly on top and light golden brown on the bottom, about 2 minutes. Carefully flip and cook until golden on the other side, 1 1/2 to 2 minutes longer. Remove from the pan and place in the oven. Repeat with remaining batter.
5. Serve pancakes warm with blueberry maple syrup and butter.