

BLUEBERRY PANCAKES

Serves 2-4

The origins of the pancake date back to the ancient Greeks. Since then, we've developed a variety of ways to enjoy pancakes all over the world. Make mornings magical with this classic favorite.

½ cup (1 stick) butter
3½ cups all-purpose flour
2 tablespoons sugar
1½ teaspoons baking powder
1½ teaspoons baking soda
1 teaspoon kosher salt
4 large organic brown eggs
32 ounces buttermilk
½ cup nonflavored cooking oil

PREPARE THE BATTER

In a small saucepan over medium heat, melt the butter.

In a medium-size mixing bowl, add the flour, sugar, baking powder, baking soda, and salt, stirring to incorporate well.

Using two small mixing bowls, separate the egg yolks from the egg whites. Pour the egg whites into the bowl of a stationary mixer and whip until hard peaks form.

In a large mixing bowl, add the egg yolks, buttermilk, and melted butter, and mix well. Using a spatula, add the dry ingredients into the wet ingredients. After the batter is fully mixed, gently fold in the whipped egg whites.

Blueberry Compote

1 pound frozen (thawed) blueberries
¼ cup sugar

MAKE THE COMPOTE

In a medium-size saucepan over low heat, mix the thawed blueberries and sugar together and heat, stirring until the berries are falling apart and reach a jam-like consistency.

COOK THE PANCAKES & SERVE

To cook the pancakes, add 1 tablespoon of oil to a nonstick pan over medium heat. Add pancake batter to the pan, enough to create the desired pancake size. When the bottom of the pancake is lightly golden brown, flip it over. Cook until the bottom is lightly golden brown again, and then remove from the pan. Top with the blueberry compote and serve.