

Pancakes and Toppings

<http://butcherblockco.com/blog/breakfast/>

Recipes courtesy of Chef J Whiting

Pancakes

- 2 eggs
- 8 oz. milk
- 2 oz. sour cream
- 2 oz. melted butter
- 1 tsp vanilla
- 1½ cups flour
- 1 tsp salt
- 2 TBS sugar
- 2 tsp baking powder
- Butter for the pan

Whisk the eggs, milk, and sour cream for about 2-3 minutes so it gets nice and frothy.

Mix in the vanilla and melted butter.

Sift the dry ingredients together.

Gently mix the dry ingredients into the wet. Don't over mix! Let it be lumpy.

Heat your griddle to medium or medium low.

Grease the griddle with butter and scoop about half a cup of batter on. Start with one test cake to make sure the griddle is at the right temperature.

After a couple of minutes, bubbles will begin to break through the top. That's the sign to flip your cake (don't be nervous!) and give it about another 1½ minutes.

That's it. That's pancakes! If you want to get a little crazy...

- Replace a tablespoon of flour with cocoa powder.
- Add a pinch of nutmeg, clove, cardamom, lavender, or cinnamon. Or any combination of those.
- Throw a handful of chocolate chips in before cooking!
- Leave out the vanilla and sugar. After you flip the cakes, sprinkle some cheese on top of half of them; top with another pancake. Pancake grilled cheese!!!

Easy toppings

- 1½ cups water
- 2 cups frozen fruit
- ½ cup sugar (or honey or maple syrup or agave...) or to taste
- Pinch of salt
- 1 tsp cornstarch mixed with 1 tsp water

Bring all of the ingredients, except cornstarch slurry, to a boil.

Reduce the heat and let it simmer for about 5-8 minutes until the fruit begins to break down.

Taste for sweetness. Careful! It's hot.

Add the cornstarch slurry and mix well.

Let it simmer for another minute to thicken.

Boom! You got sauce.

To make it match your cakes...

- Try a splash of lemon juice when using blueberries.
- Add a tsp of cardamom and/or lavender when using strawberries.
- Replace some or all of the water with Chardonnay when using peaches.
- Add a tsp of vanilla any time!
- Remember that everything is better with whipped cream or a big scoop of ice cream!