

Buckwheat Pancakes with Blueberry Sauce

Servings: 4

Source: Williams-Sonoma Magazine

Ingredients

- 2 Eggs
- 1½ cups All-Purpose Flour, Sifted
- ½ cup Buckwheat Flour, Sifted
- 3 tablespoons Sugar
- 2 teaspoons Baking Powder
- 1 teaspoon Baking Soda
- 1 teaspoon Salt
- 2¼ cups Buttermilk
- 4 tablespoons Butter, Melted
- ½ teaspoon Vanilla
- 1 Vegetable Oil, For Griddle
- 2 cups Fresh Blueberries (or Frozen)
- ½ Lemon
- ¼ cup Sugar
- ½ cup Water
- 1 tablespoon Cornstarch
- 2 teaspoons Fresh Lemon Juice
- 1 tablespoon Water

Method

Heat griddle about 375°F. Preheat oven to 200°F if you need to keep pancakes warm.

In a bowl, using an electric mixer, beat the eggs on medium speed until frothy. Add the all-purpose and buckwheat flours, 3 tbsp of the sugar, the baking powder, baking soda, salt, buttermilk, butter and vanilla, and stir just until smooth.

Lightly grease the griddle with the vegetable oil. Ladle the batter onto the griddle. Cook until bubbles form on top of the pancakes and the batter is set, 1 to 2 minutes. Flip the pancakes and cook until golden brown on the other side, 2 to 3 minutes. Transfer to a baking sheet and keep warm in the oven while cooking the remaining pancakes.

In a saucepan over medium-high heat, combine the blueberries, the remaining ¼ cup plus 1 tbsp sugar, the lemon zest and ½ cup water, and stir to dissolve the sugar. Bring to a simmer. In a small bowl, stir together the cornstarch, 1 tbsp water and the lemon juice. Add to the berries and stir until the sauce is thickened, about 5 minutes. Serve the warm blueberry sauce over the pancakes.