

Heavenly Hots (Pancakes)

Servings: 55

Source: New York Times, 1/17/10? Recipe originally from 1987 from Bridge Creek Restaurant in Berkeley, Ca

Ingredients

- 4 Large Eggs
- ½ teaspoon Salt
- ½ teaspoon Baking Soda
- 4 Cake Flour
- 2 cups Sour Cream
- 3 tablespoons Sugar

Method

1. Whisk together all the ingredients in a large bowl; beat until smooth. This can also be done in a blender. Chill the batter OVERNIGHT. (The batter will keep, refrigerated, for up to one week.)
2. The next day, heat the griddle or skillet over medium-high heat. Beat the batter to re-emulsify it. Lightly coat the griddle or skillet with butter. Drop small spoonfuls - I use $\frac{3}{4}$ tbsp - batter onto the griddle, making sure that when they spread out they measure less than 3 inches in diameter. When a few bubbles appear on top of the pancakes and the bottoms are browned, turn and cook the second side briefly. (You don't want to cook the pancakes all the way through because you want the center to remain creamy.)

Notes

Serve with syrup or honey. I prefer blackberry jam.