

Pancakes - Double Berry

Servings: 4

Source: Sunset Magazine, Jan. 2005

Ingredients

- 1½ cups Flour
- 2 tablespoons Sugar
- 1½ teaspoons Baking Powder
- 1 teaspoon Baking Soda
- ½ teaspoon Salt
- 2 large Eggs, Separated
- 2 cups Buttermilk
- ¼ cup Butter, Melted
- 1 cup Blueberries And Raspberries (See Notes)
- Maple Syrup

Method

1. In a large bowl, stir together flour, sugar, baking powder, baking soda, and salt. In another bowl, mix egg yolks, buttermilk and butter until well blended. Stir egg-yolk mixture into flour mixture just until well blended.
2. In another large bowl, with a mixer on high speed, beat egg whites until soft peaks form. Gently fold into batter until no white streaks remain.
3. Place a nonstick griddle or a 12-inch nonstick frying pan over medium heat (350); when hot, coat lightly with butter and adjust heat to maintain temperature. Spoon batter in ⅓ cup portions onto griddle and gently spread into 4-inch rounds; sprinkle evenly with about 1 tbsp each blueberries and raspberries. Cook until pancakes are browned on the bottom and edges begin to look dry, 2 to 3 minutes; turn with a wide spatula and brown other sides, 1½ to 2 minutes longer. As pancakes are cooked, transfer to baking sheets and keep warm in a 200°F oven. Serve warm with maple syrup.

Makes about 15-16 pancakes; 4 to 6 servings.

Notes

If using frozen berries, do not thaw before dropping onto pancakes as they cook.

Rinse fresh raspberries; do not rinse blueberries

Prep and cooking time: about 25 minutes