

Blueberry Buttermilk Pancakes

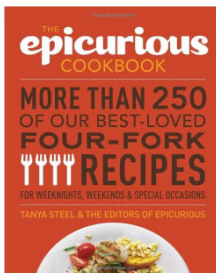
A leisurely weekend breakfast or brunch wouldn't be complete without blueberry pancakes. Use fresh blueberries in the summertime and frozen ones the rest of the year. Check the shelf date of your baking powder, as that's what gives the pancake its height. This recipe can easily be adapted to other fruits, but why mess with perfection?

Yield: Makes about 12 pancakes

1½ cups all-purpose flour
3 tablespoons sugar
2½ teaspoons baking powder
¾ teaspoon salt
1¼ cups buttermilk
2 large eggs
2 tablespoons (¼ stick) unsalted butter, melted, plus more for cooking
2 cups fresh blueberries
Pure maple syrup, for serving

1. Preheat the oven to 250°F. Place a baking sheet in the oven.
2. Whisk the flour, sugar, baking powder, and salt in a large bowl. In a medium bowl, whisk the buttermilk, eggs, and 2 tablespoons melted butter; stir into the dry ingredients. Fold in the berries.
3. Heat a large nonstick griddle or skillet over medium heat; brush with melted butter. Drop the batter by ½ cupfuls onto the griddle. Cook the pancakes until brown, brushing the griddle with more butter as needed, about 3 minutes per side.
4. Transfer the pancakes to the baking sheet in the oven to keep warm. Serve pancakes with maple syrup.

"I used frozen blueberries from last summer's farmers' market, and they were very good. Don't thaw the berries completely—they are fine still cold." —A cook from Kansas City, Missouri



The Epicurious Cookbook: More Than 250 of Our Best-Loved Four-Fork Recipes for Weeknights, Weekends & Special Occasions by Tanya Steel and The Editors of Epicurious.com. Paperback: 400 pages. Publisher: Clarkson Potter (October 30, 2012). ISBN-10: 0307984850