

Blueberry Buttermilk Hotcakes



Serves: 4-6



Cooking Time: 45 minutes



Level: Easy



INGREDIENTS

1.5 cups unbleached flour; I use half white-whole wheat
2 teaspoons baking soda
0.5 teaspoons salt
2 cups buttermilk
6 tablespoons unsalted butter, melted and cooled
2 large eggs, separated
1/4-pound blueberries, rinsed and patted dry
1 teaspoon cane sugar
maple syrup or powdered sugar to serve
2-3 tablespoons extra butter for cooking hotcakes

PREPARATION

1. In a medium bowl, mix flour, baking soda and salt. Set aside.
2. In a large bowl, whisk together buttermilk and egg yolks. Add butter and stir until well incorporated.
3. Add the dry ingredients to the wet ingredients and stir just until combined.
4. In the bowl of a stand mixer fitted with the whisk attachment or in a medium bowl using a hand mixer, whip egg whites until stiff peaks form. Using a rubber spatula, fold in egg whites gently, and stir just until combined. If there are bits of egg white still showing, it's okay; resist the temptation to over-mix.
5. In a small bowl, toss blueberries with sugar until coated. Add blueberries to batter and fold, using spatula, until just combined.
6. Heat a cast-iron or heavy stainless-steel skillet over medium-low heat. When hot, add a tab of butter and swirl pan to coat. Using a ladle or a 1/4-cup measure, put two or three hotcakes in the pan.
7. Let hotcakes cook for about two minutes, or until cakes begin to set around the edges and bubbles form on top. Flip and cook one to two minutes longer, then transfer to a 280-degree oven to keep warm while you cook the rest. Serve hot, with good maple syrup or just a light dusting of powdered sugar.