

Lemon Pancakes with Berry Sauce



Ingredients

For the Pancakes

- 1 ½ cups all-purpose flour
- 3 ½ teaspoons baking powder
- 1 teaspoon Kosher salt
- 1 tablespoon sugar
- ¼ cup freshly squeezed lemon juice
- 1 cup milk
- 1 egg
- 3 tablespoons butter, melted
- 1 tablespoon lemon zest

Butter or non-stick spray for the pan

For the Berry Sauce

- 2 cups fresh berries (raspberries, blackberries or blueberries – or a mix)
- ¼ cup water
- Juice from one lemon
- ¾ cup sugar
- 2 tablespoons cornstarch dissolved in ¼ cup cold water
- ⅛ teaspoon ground cinnamon

Steps

1. Start with the sauce. In a medium saucepan over medium-high heat combine the berries, ¼ cup water, lemon juice and sugar. Stir and let mixture come to a boil.
2. In a small cup stir together cold water (¼ cup) and cornstarch until there are no lumps. Slowly pour the cornstarch slurry into the berry mixture, stirring well and bringing the mixture to a boil again. Add the cinnamon and stir. Lower the temperature and continue to cook the sauce until it thickens and coats the back of a spoon. Remove from pot and serve warm over pancakes or place in a jar and refrigerate for up to 1 week. Sauce will continue to thicken once it cools.
3. Over a large mixing bowl sift together flour, baking powder, salt and sugar.
4. In a small bowl whisk together lemon juice, milk, egg, butter and lemon zest. Combine these ingredients with the dry and stir until just combined (do not over-mix the batter – lumps are ok).
5. Heat a large skillet and spray with non-stick spray or add little butter on medium-high heat. Once skillet is hot pour batter (I use a ½ measuring cup) onto the pan and manipulate it so that there's an even circle. Cook until large bubbles start to form. Carefully flip. Once bottom side is golden brown, remove pancake to a serving platter. You may want to keep these warm in the oven while you are finishing the other pancakes. Once you're ready to eat, serve these pancakes with the berry sauce. Sublime!