

Blueberry pancakes with maple sour cream

Recipe for 4 persons

Description

American raspberry pancakes served with maple syrup and heavy cream, perfect for the brunch.

Note

You can substitute frozen raspberry in this recipe by any berries in season or chocolate chips.

Ingredients

For the raspberry pancakes

- 125 Ml Milk
- 100 Gr Sour cream
- 2 Unit(s) Egg
- 125 Gr Flour
- 40 Gr Sugar
- 7 Gr Baking powder
- 200 Gr Frozen raspberries
- 1 Unit(s) Lemon

- Butter

For the maple sour cream

- 100 Gr Sour cream
- 100 Gr Maple syrup
- 1 Handful(s) Raspberries

- Butter

Preparation

- Preparation time **30 mins**

Pancake preparation

In a bowl, break the eggs and mix with a whisk. Add milk and sour cream. Mix sugar with flour and baking powder and fold those dry ingredients into the egg mixture. Add the lemon zest. In a hot nonstick skillet, place a knob of butter then pour a small ladle of batter to form a small round pancake of about 10-15 cm in diameter. Place a few frozen raspberry pieces in the dough. Cook the pancake for a few minutes until golden brown then flip it over using a spatula.

Maple sour cream preparation

Mix the sour cream with about half the maple syrup.

To serve

Serve your pancakes hot and drizzle them with maple syrup. Decorate with a few tablespoons of maple cream and some fresh raspberry.

Bon appétit!