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This special brunch dish will wow your family and friends... and any leftover compound butter is great on a sautéed pork dish.

Sour Cream Pancakes with Maple Pecan Butter

Adapted from www.countryliving.com (Makes 24)

3 c all-purpose flour	6 Tbsp sugar
1 Tbsp baking powder	1 ½ tsp baking soda
½ tsp salt	3 c sour cream
1 ¾ c milk	6 Tbsp unsalted butter, melted + more for griddling
3 large eggs	Pure maple syrup

Maple-pecan butter (see recipe)

1. Preheat oven to 175°F and place a sheet pan in the oven to warm.
2. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda and salt.
3. In a separate bowl, whisk together the sour cream, milk, melted butter and eggs.
4. Add the wet ingredients to the dry ingredients and whisk until just combined. (Batter should have small to medium-sized lumps.)
5. Heat a large skillet or griddle over medium heat. Add enough butter to melt and coat the pan.
6. Working in batches, pour about 1/3 c batter per pancake onto the cooking surface, spacing about 2" apart. When bubbles appear around the edges and bottoms are golden brown, flip the pancakes and cook until the other sides are golden brown (about 4 minutes total). Transfer cooked pancakes to the warmed sheet pan, cover loosely with foil, return the pan to the oven, and repeat with the rest of the batter.
7. Serve pancakes warm with maple-pecan butter and warm maple syrup.

Maple Pecan Butter

From www.countryliving.com

2 sticks unsalted butter
½ c pure maple syrup
2 oz. pecans, toasted and chopped

1. In a medium bowl, using an electric mixer set on medium high, beat all ingredients until combined.
2. Divide mixture in half and spoon on to two (15" x 12") pieces of parchment paper. Roll the butter into 1 ½" logs and twist the ends of the parchment to seal.
3. Refrigerate until ready to use; stores up to 2 weeks if refrigerated.

Shopping List: 16 oz sour cream (read label for pure ingredients), whole milk, eggs,

Equipment Needed: Liquid and dry measuring cups, measuring spoons, mixing bowls, whisks, griddle or large skillet, spatula, sheet pan, electric mixer, silicone spatulas/scrapers

Pantry Staples: unsalted butter (3 cubes), pecans, maple syrup, all-purpose flour, baking soda, baking powder, salt, sugar, parchment paper,