

LEMON CORNMEAL PANCAKES

PANCAKES

3 each	Eggs, whole
1 cup	Buttermilk
2 Tbsp	Cooking oil
1/2 cup	Flour
2 Tbsp	Sugar
1 cup	Cornmeal
1 lemon	Lemon zest
1 1/2 tsp	Baking powder
1/2 tsp	Baking soda
1/4 tsp	Salt, Kosher

SYRUP

1 1/2 cup	Blueberries
1/2 cup + 2T	Water
1/2 cup	Sugar
1 Tbsp	Cornstarch
1/2 tsp	Vanilla extract

DIRECTIONS

1. **For the pancakes:** In a large mixing bowl, combine all dry ingredients including the lemon zest.
2. Slowly whisk in the buttermilk and then add eggs one at a time.
3. Spoon desired amount of pancake batter onto a hot griddle or flat-top, using butter or pan spray. Cook for 30 seconds on each side until golden brown (these brown quickly).
4. **For the syrup:** In a small saucepan, add in fresh blueberries and ½ cup of water. Bring to a boil and slowly whisk in the sugar. Add in the vanilla extract then, reduce to a simmer. Let blueberries simmer in the saucepan until berries are softened (usually 10-15 minutes).
5. Mix the remaining amount of water and the cornstarch to form a slurry. Whisk the slurry into the blueberry mixture. For a more consistent texture you can put the mixture into a blender or use an immersion blender.
6. Plate and top with freshly made blueberry syrup.

