



Buttermilk Pancakes with Caramelized Peaches

Serves 8-10

3 cups all-purpose flour
5 tablespoons sugar
3 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 ½ cups buttermilk
6 tablespoons butter, melted
4 large eggs
2 tablespoons vanilla extract

Additional butter for cooking pancakes
Maple syrup

Mix dry ingredients into a very large bowl. In another large bowl whisk together remaining ingredients. Slowly add wet ingredients to dry ingredients just until combined; do not over mix. Cover and let rest for 1 hour.

Preheat oven to 200 degrees F. Heat pancake griddle to manufacturer recommended temperature. (If using a frying pan put on medium heat and turn down to med-low after you pour batter into pan.)

Melt butter onto pancake griddle. Add 1/3 cup batter per pancake. Cook pancakes 2-3 minutes or until top bubbles, then flip over. Cook another 2-3 minutes or until cooked through.

Transfer pancakes to platter to keep warm in oven. Repeat with remaining batter, adding more butter to each batch.

Caramelized Peaches

4 tablespoons unsalted butter
4 ripe peaches, halved, cored and thinly sliced – at Garden Grove, we use Michigan Red Havens
4 tablespoons brown sugar
2 tablespoons fresh lemon juice
1 teaspoon cinnamon

Melt butter into large skillet over med-low heat. (If you do not have a large skillet, half the peach recipe and cook in 2 batches.)

Add sliced peaches to skillet. Saute 2 to 3 minutes turning once until the peaches begin to soften.

Add sugar, lemon juice and cinnamon and cook for 1 minute longer.

Spoon some caramelized peaches over each pancake serving and serve the maple syrup on the side. You may also dust with some powder sugar.