

Fluffy Blueberry Pancakes

(Clinton St. Baking Co)

Makes 18-20 (9-10)

- 480 g all-purpose flour (240 g)
- 1 T plus 1 tsp baking powder ($\frac{1}{2}$ T plus $\frac{1}{2}$ tsp)
- 150 g granulated sugar (75 g)
- 1 tsp kosher salt ($\frac{1}{2}$ tsp)
- 6 large eggs, separated (3)
- 720 ml whole milk (360 ml)
- 170 g unsalted butter, melted, plus 2 tsp for the griddle (85 g plus 1 tsp)
- 1 tsp vanilla extract ($\frac{1}{2}$ tsp)
- $2\frac{1}{2}$ C blueberries, or sliced bananas and 125 g chopped walnuts ($1\frac{1}{4}$ C blueberries, or sliced bananas and 63 g chopped walnuts)
- 50 g powdered sugar or cinnamon sugar, for dusting (25 g)
- Maple butter, optional



1. Measure and sift all the dry ingredients into a large (preferably stainless steel) mixing bowl: **flour, baking powder, sugar, and salt.**
2. Whisk together the **yolks, milk, melted butter,** and **vanilla** in a mixing bowl until combined. Whisk the wet mixture into the dry mixture. The result should be slightly lumpy, yet combined to form a batter.
3. Whip the **egg whites** in a medium mixing bowl until they reach medium peaks (soft in the middle: put finger in white and they fall over).
(Either whip them by hand with a whisk or put them in the bowl of an electric mixer to whip. Be careful not to overwhip the egg whites.)
4. Gently mix **half of the whipped whites** into the batter with a large rubber spatula.
5. Then gently fold the **remaining half** into the batter. Remember: this batter should be slightly lumpy and have large parts of egg whites not fully incorporated; it should look like whitecaps in the ocean with foam on top. Note: The batter will last a few hours in the fridge without deflating too much.
6. Heat a griddle to **180 to 190°C**. Grease the hot griddle with the **remaining butter**. Drop cup (**approximately 4 T**) of pancake batter on the griddle and cook to set.
7. Add **1 T blueberries** ($\frac{1}{2}$ T) or sliced bananas and 1 tsp ($\frac{1}{2}$ tsp) walnuts before turning the pancakes.
Never add the fruit to the mix; always add the fruit to the pancakes once they're on the griddle.
When you see bubbles start to form on top, lift the pancake halfway up to see if it's golden brown and crispy on the edges. If ready, flip the pancake.
8. When the pancake is golden brown on both sides, remove with a spatula.
9. Repeat with the remaining batter and filling, cooking several pancakes at a time.
10. Garnish with confectioners' sugar for the blueberry pancakes, cinnamon sugar for the banana-walnut. Serve warm with maple butter.

<https://www.thespruceeats.com/clinton-street-bakery-pancake-recipe-1664953>