

## MORTON & BASSETT SPICES®

# Fluffy Cast Iron Berry Pancake



- 6 tablespoons butter
- 1 cup milk
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{1}{4}$  cup sugar
- 4 teaspoons baking powder
- $\frac{1}{2}$  teaspoon Morton & Bassett Ground Cardamom
- $\frac{1}{2}$  teaspoon Morton & Bassett Pure Almond Extract
- 3 eggs, room temperature
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{2}$  cup blueberries
- $\frac{1}{2}$  cup blackberries
- $\frac{1}{2}$  cup maple syrup for serving

Preheat the oven to 400°F. To start, brown the butter in a cast iron over medium-low heat, consistently stirring for 5 minutes. Remove from heat by pouring into a heat safe bowl and set aside. In a mixing bowl, add flour, sugar, baking powder, salt, milk, eggs, M&B Ground Cardamom, and M&B Pure Almond Extract. Mix with a whisk until fully combined. One tablespoon at a time, add brown butter and whisk well to incorporate. Line cast iron with half a cup of batter and cook on the stove over medium heat for 1-2 minutes, until the bottom layer of batter has cooked. Remove from heat. Add almost all the blueberries into the batter and pour the rest of the batter into the cast iron. Decorate the top by adding more blackberries and any additional blueberries. If using a smaller cast iron skillet (8 inches in diameter or less), bake in the oven for 25-28 minutes, then cover with foil and bake for an additional 5-8 minutes, until the center is baked through and the edges are golden. If using a larger cast iron, bake for 18-20 minutes, uncovered. Remove from the oven. Let cool for 5 minutes. Slice and serve with maple syrup.

Servings: 4 | Time: 35 minutes



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