



Fresh Strawberry Pancakes



Strawberry Prep

1 cup fresh diced strawberries
1-2 tablespoons white sugar (depending on how sweet you like them)
1 tablespoon fresh lemon juice (half a lemon)
Remove any lemon seeds, stir together, and let sit

Dry Ingredients

2 and 1/2 cups flour
1/4 cup white sugar
1 teaspoon salt
2 teaspoons baking soda
2 teaspoons baking powder

Wet Ingredients

1 stick of butter (1/2 cup) melted
2 cups buttermilk
1/2 cup milk
2 eggs separated

DIRECTIONS

Prep your strawberries first to allow them time to sit and macerate. Clean strawberries, dice them to the size you prefer and place them in a small bowl with sugar and lemon juice. Let sit for 20 minutes.

In a medium bowl or a glass measuring bowl (my preference for easy cleanup), melt the butter and let cool. Once cooled, add 2 cups buttermilk, 1/2 cup of milk and 2 egg YOLKS. The key to these pancakes is to mix the egg whites in later so keep the egg whites in a small bowl to the side.

In a large mixing bowl, add flour, sugar, salt, baking soda and baking powder. Mix together and then gently stir in the wet ingredients (do NOT add the egg whites yet), until barely combined. Next froth your egg whites until they are bubbly and fold into your batter. Lastly add the macerated strawberries and stir until combined. They are now ready to go on the griddle!

Spray your griddle with cooking spray (I use coconut oil) and ladle the batter onto the griddle. Once bubbles start appearing they are ready to flip. Once flipped, cook another 2-3 minutes and then let cool on a rack so they don't get soggy. I like to top mine with some fresh strawberries and a dusting of powdered sugar.



♡ *bon appetit!*