

Recipes from the Kitchens of Kenburn Orchards

Another Great Blueberry/Raspberry Pancake

My friend Marianne gave me a cookbook entitled [America's Best Lost Recipes](#), which gave me the idea for this pancake, originally from Wisconsin. It is a cross between a pancake and a cobbler and can be stretched in either direction. It makes a great breakfast, or, with ice cream you could serve it for dessert. We love it!

Our adaptation:

Preheat oven to 450 degrees

Ingredients:

1 cup all-purpose flour
½ teaspoon salt
1 ½ teaspoons to 1 Tablespoon sugar (optional)
About ¼ teaspoon baking powder (also optional and to your liking)

1 cup milk
1 large egg
½ teaspoon vanilla extract (or almond, if you prefer)
4 tablespoons butter
Fresh or frozen blueberries, raspberries blackberries, or any combination you like to cover batter one layer.
1/8 to ½ cup sugar

Wisk dry ingredients in a medium bowl. Combine milk, eggs and vanilla in another bowl. Make a well in the dry ingredients and add the liquids to the flour mixture. Wisk until combined. A few lumps may remain.

Melt the butter in a ten to twelve inch oven proof skillet. Remove from heat. Pour batter into skillet and let it level. Scatter berries over the batter, (just cover it) leaving a border around the edge. Sprinkle sugar over berries, again avoiding the edge.

Bake until the edges are puffed and a deep golden brown, about twenty minutes. Depending on the amount of sugar you use, the bottom will become delightfully crisp and caramelized, (but you may find the top too sweet).

Notes: The original recipe calls for two cups of berries and ¾ cup sugar. Feel free to experiment. They also cook the pancake at 375 degrees for 50 to 60 minutes. We found no advantage to this.