



Pancake Day Pancakes (Mardi Gras Pancakes)

Yield: 12-16 8" Pancakes

Ingredients

1½ cups flour
¼ teaspoon salt
2 cups milk (preferably whole milk)
2 eggs
1 tablespoon butter, melted
1 lemon
powdered sugar

Sift the flour and salt into a large bowl. In a separate bowl, whisk together the milk, egg and butter. Add the liquid mixture to the flour and whisk thoroughly, being sure to remove all lumps.

The batter will be thicker than a crepe batter and substantially thinner than a traditional pancake batter. Cover and let rest thirty minutes.

When the batter has rested; heat an 8-9" cast iron or steel skillet (or heavy skillet of your choice) over medium high heat. When hot, add about a half tablespoon of butter to the pan and spread evenly with a pastry brush. Immediately add about ¼ cup of batter and swirl around pan evenly like for a crepe. Cook until you see the top side is no longer liquid and the bottom side just starts to brown. Flip the pancake over with a spatula. Cook until the bottom is spotted golden brown. Fold the pancake in thirds and remove from the pan. To make each subsequent pancake, add just enough butter to keep the batter from sticking. Also, reduce the heat as needed to keep the butter and batter from burning.

At this point the pancake can be held until enough are made for serving your guests. To hold, place on an oven proof plate in a 300° oven. When ready to serve; plate and sprinkle with powdered sugar, followed by a squeeze of fresh lemon juice.

The batter and or pancakes can be frozen for future use, but unless you make a large batch, they will probably be gone at one seating!

Recipe by David Musial

