



Buckwheat Pancakes (Blini)

Ingredients

- ½ cup Maine Grains Whole Wheat Flour
- ½ cup Maine Grains Buckwheat Flour
- 1 tablespoon Sugar
- ½ teaspoon Table Salt
- ½ teaspoon Baking Powder
- ¼ teaspoon Baking Soda
- ¾ cup Buttermilk
- ½ cup Whole Milk
- 1 Large Egg
- 2 tablespoons Unsalted Butter, melted and cooled, plus extra for skillet

Method

1. Adjust oven rack to middle position and oven to 200 degrees. Line rimmed baking sheet with foil, top with wire rack, and spray rack with non-stick cooking spray; set aside.
2. Whisk flours, sugar, salt, baking powder, and baking soda in a medium bowl and set aside. In separate bowl, whisk buttermilk, milk, egg, and 2 tablespoons of melted butter together. Whisk buttermilk mixture into flour mixture until just combined (do not over mix).
3. Using pastry brush, brush bottom and sides of a 12-inch nonstick skillet very lightly with melted butter; heat skillet over medium heat. When butter begins sizzling, add batter in spots to skillets using one tablespoon of batter per pancake (6 to 8 pancakes fit at a time). Cook until large bubbles begin to form for 1 ½ to 2 minutes. Flip pancakes over and cook until golden on second side, about 1 ½ minutes longer.
4. Transfer pancakes to prepared wire rack to keep warm, uncovered, in oven. Repeat with additional butter and remaining batter. Let cool before topping and serving.

Note: Above method will make 60 small pancakes. To make 8 large pancakes, use an 8-inch nonstick skillet in step 3 and add ¼ cup of the batter to the skillet at a time; the cooking times will be about the same.

Recommended Toppings: Chopped smoked salmon and sour cream, Nutella and strawberry or banana, Basil Pesto and cherry tomato.

Adapted from Suzannah McFerran's Buckwheat Pancakes recipe.