

White Peach Pancakes

a recipe from www.maureenabood.com

The peaches should be ripe for best flavor, which you can determine by pressing into one and finding a slight give and indentation. It may be tempting to just peel the skin off without dipping the peach in boiling water. The dip in hot water leaves a pink hue on the peaches, a beautiful color for the plate and the syrup that forms from the macerated peaches. Serve with melted butter and maple syrup in little pitchers, for purists at the table. This recipe makes about six medium-sized thinner pancakes; it doubles and triples with ease, for a crowd.

For the peaches:

3 large white peaches
3 tablespoons sugar
2 lemons

For the pancakes:

1 egg
1 cup flour
3 teaspoons baking powder
1 tablespoon sugar or honey
½ teaspoon salt
1 cup milk
1 teaspoon vanilla
2 tablespoons melted butter or neutral oil
Butter for the pan

Peel the peaches by dipping them in boiling water for one minute, rinsing in cool water, then gently removing the skin. Slice the peaches into small wedges and place in a small bowl. Add sugar and the juice of two lemons. Stir thoroughly and set aside to macerate. The peaches will release a beautiful pink syrup.

In a medium bowl, beat the egg with a hand mixer until very light and fluffy. In a small bowl, whisk the flour, baking powder, sugar, and salt until they are evenly combined. Add the milk, vanilla, and melted butter or oil to the egg. Add the flour mixture and stir just until combined.

Heat a pancake griddle over medium-high heat. Add ½ to 1 tablespoon of butter and melt until foaming; swirl the butter in a circle the size of the pancake you want to make. Turn down the heat to medium. Pour a couple of tablespoons of the batter onto the skillet with a ladle, and very quickly spread the batter out to desired thinness with the back of the ladle or spoon. Cook until the top is bubbly all over and starting to dry around the edges. Flip with a spatula and cook until golden brown. Keep pancakes warm in a low oven until ready to serve.

To serve, stack a couple of pancakes on the plate. Top with lots of peaches and several spoons of the peach syrup. INCREDIBLE! PEACH! Pancakes!