



Puffy Lemon-Blueberry Pancakes with Macerated Vanilla Peaches

4 peaches, seeded, sliced
1 teaspoon vanilla sugar
2 cups flour
2 Tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 large egg
3 Tablespoons melted butter
1 cup plain yogurt
1 cup low fat milk
zest from 1 lemon
1 teaspoon lemon juice
1 teaspoon almond extract
1 cup fresh blueberries
Pure maple syrup, warmed, as desired

In a small bowl, combine peach slices with vanilla sugar; set aside to macerate.

In a bowl, mix flour, sugar, baking powder, baking soda, and salt. In a separate bowl, whisk egg, melted butter, yogurt, milk, lemon zest, lemon juice, and almond flavoring together. Fold dry ingredients into the wet ingredients; stir to combine. The batter should be very thick and lumpy.

Heat a lightly oiled griddle or non-stick frying pan over medium to medium-high heat, about 360F degrees. Scoop about 1/3 cup batter for each pancake onto the griddle. Place some blueberries onto each pancake. Once the side on the griddle is golden brown about 4 minutes, flip to brown the other side; cook until light golden brown about 3 to 4 minutes.

Serve warm pancakes with sliced peaches and warmed syrup. If desired, serve with a dollop of whipped cream or yogurt. Serves: 4 to 6

Cook's Note: I added the yogurt and milk in place of 2 cups buttermilk. Also the original recipe calls for vanilla or almond flavoring. This recipe can be doubled.

Recipes Inspired by: Heather Terhune, the executive chef at Atwood Café in Chicago updates and modifies menus each season to take advantage of the rich, vibrant flavors the time of year offers.

<http://www.chicagobotanic.org/chef/chefrecipes/heatherterhune>

About the Recipe: This puffy pancake, light and airy, is loaded with the season's freshest blueberries and juicy sweet peaches. The light almond lemon flavored breakfast cakes "drink up" the warm drizzled maple syrup adorn with those macerated peach slices. Add a dollop of whipped cream or yogurt for a delightful breakfast surprise.