



Welcome to a Bed & Breakfast in Kentucky

Lemon Souffle Pancakes with Blueberry Compote

Maple Hill Manor in Kentucky makes 2013 award winning pancakes

1-1/2 cups all-purpose flour

3-1/2 teaspoons baking powder

1 teaspoon salt

1 Tablespoon granulated sugar

1 teaspoon cream of tartar

Zest from 1 lemon

1-1/4 cups whole milk

1 egg, slightly beaten

3 Tablespoons melted unsalted butter

Serve with: Blueberry Compote, lemon curd, Mascarpone cheese, fresh blueberries, fresh black raspberries, and fresh red raspberries

- Prepare Blueberry Compote; set aside.
 - Prepare Pancakes: Stir flour, baking powder, salt, and sugar together in a mixing bowl. Add cream of tartar and lemon zest.
 - In the center of the mixture, pour milk, egg, and butter; mix until batter is smooth.
 - Lightly oil or spray a griddle or frying pan; heat over medium-high heat. Pour about ¼ cup of batter onto the pan; brown on both sides until edges are crispy.
 - Serve warm with Blueberry Compote, lemon curd, Mascarpone cheese, fresh blueberries, fresh black raspberries, fresh red raspberries
- Yield about 12 pancakes

Blueberry Compote:

3 cups fresh or frozen blueberries (save ½ cup for topping)

1/3 cup granulated sugar

1/3 cup water

1 teaspoon almond extract if desired

Maple syrup as desired

Directions:

In a medium saucepan, combine half the blueberries, sugar, and water.

Cook over medium heat, stirring often for about 10 minutes; until the blueberries burst.

Add the other cup of blueberries, and cook stirring often for 8 minutes, until the compote is thick enough to coat the spoon. Remove from heat; stir in almond extract; set aside.

Before using, add some maple syrup to thin the consistency of the sauce as desired.

Cook's Note: These pancakes are so delicious that any topping would be delicious drizzled over them. We added an almond flavor to our blueberry compote and served it over the pancakes, topped with Mascarpone cheese, lemon curd, fresh blueberries, black raspberries, and red raspberries.

Recipe by Historic Maple Hill Manor B&B, Springfield, Kentucky; *Kentucky Monthly Magazine* voted them as *Kentucky's Best Bed and Breakfast*.

For More Information See: <https://maplehillmanor.com/>

Recipe Information See:

<https://blog.hinesmansion.com/2020/06/BB-Breakfast-Recipes.html>

About the Recipe: This is a 2013 award winning recipe from Maple Hill Manor, that is known as Kentucky's best, Bed and Breakfast. The lemon pancakes, flavored with a touch of lemon. are light, tender, and puffed as you fry them. We served them with several scoops of Mascarpone cheese that melted over the warm pancakes. We added some lemon curd and lots of fresh blueberries, black raspberries, and red raspberries.

Welcome to Maple Hill Manor:

Maple Hill Manor Bed and Breakfast is an award-winning Kentucky Bed and Breakfast Inn, located in Springfield, located centrally between Bardstown and Danville. This historic country home is stately set on 14+ tranquil acres in the heart of **Kentucky's Bourbon, Horses, and History Region** (an hour southeast of Louisville and an hour

southwest of Lexington), and the home is considered one of the best-preserved Antebellum Homes in the Commonwealth.

There are so many great things to do here, including sampling bourbon, visiting horse farms and racing facilities, and diving into local history at places like the Shaker Village of Pleasant Hill. Also, don't miss the Kentucky Bourbon Festival this Fall.