

# Cornmeal Cream Cheese Pancakes with Apricots

Submitted by B&R Farms

## Ingredients

Syrup:

- 1 c pure maple syrup
- ¼ c dried cranberries
- ¼ c B&R Dried Apricots, chopped
- 2 tsp fresh lemon juice

Pancakes:

- ¾ c all-purpose flour
- ½ c yellow cornmeal
- 1 ½ tsp baking powder
- ½ tsp baking soda
- 2 Tbsp sugar
- ¼ tsp salt
- 2/3 c regular cream cheese spread (in a tub; not whipped or in a block)
- 2 large eggs
- ¾ c milk
- 2 Tbsp unsalted butter, melted

## Preparation & Serving

Syrup:

- Simmer maple syrup and dried fruits in a saucepan, uncovered, until fruits are plumped, about 5 minutes. Remove from heat and stir in juice.

Pancakes:

- Preheat oven to 250F.
- Whisk together the flour, cornmeal, baking powder and soda, sugar, and salt.
- Whisk together cream cheese and eggs in a large bowl. Gradually whisk in milk until smooth. Add flour mixture and whisk until just combined.
- Heat a large griddle over moderate heat until hot enough to make drops of water

scatter over surface, then brush with some butter.

- Spoon tablespoons of batter onto griddle, without crowding, to form 2 ½" cakes.
- Cook pancakes 1-2 minutes on each side, or until golden and puffed.
- Transfer to a making sheet and keep warm in oven.
- Make more pancakes in same manner, brushing griddle with butter for each batch.
- Serve pancakes with syrup.



A 30<sup>th</sup> Anniversary Recipe