

Sour Cream Pancakes

adapted from the barefoot contessa. serves 3-4 (12-ish small pancakes)

1 ½ cups all purpose flour
3 tablespoons sugar
2 teaspoons baking powder
pinch of sea salt
½ cup sour cream
¼ cup plus 1 Tablespoon milk
2 extra large eggs
1 teaspoon pure vanilla extract
Unsalted butter for the pan
2 ripe bananas in thin slices, or about 1/2 - 3/4 cup of chocolate chips,
blueberries or sliced strawberries or anything else you can dream of

1. In a medium bowl, sift together flour, sugar, baking powder and salt.
2. Whisk together sour cream, milk, eggs and vanilla
3. Whisk the wet ingredients into the dry ones until just combined (do no over mix).
4. Melt one tablespoon of butter in a large skillet over medium to low heat until it bubbles
5. Ladle the pancakes batter into the pan (each pancakes is about ¼ cup).
6. Distribute 5-7 banana slices on each pancake, or else sprinkle some chocolate chips / strawberries / blueberries / anything else you can dream of
7. Cook for 2 to 3 minutes until bubbles appear on top and underside is nicely browned.
8. Wipe out the pan with a paper towel and add more butter to the pan, and continue cooking pancakes until all the batter is used. The wiping and re-buttering is really important unless you want burnt pancakes, in which case knock yourself out.
9. Serve maple syrup (at your own risk) (in all seriousness, though, these are really good with nutella too) (it's like crepes with bananas and nutella, but less pretentious) (really, you just can't lose)