

Czech Sour Cream Pancakes

- 2 eggs, whites and yolks separated (you only need one yolk)
- 2 tablespoons white sugar
- 1/2 cup sour cream
- dash salt
- 1/2 cup flour, sifted
- 1/8 teaspoon baking powder
- optional: frozen or fresh berries to taste
- butter
- confectioners' sugar

Beat egg yolks (about half the number that you separated from your eggs). Add and beat in sugar, sour cream, and salt.

Add in the flour and baking powder. Mix in.

Beat the egg whites until soft peaks start to form.

Fold the egg whites into the batter.

If you're going to mix in any berries, now is the time to do it.

Melt butter on a medium griddle.

Drop batter onto griddle. Cook until golden, flip the pancakes, and cook on the other side.

Dust with powdered sugar.

Serve with maple syrup, marmalade, or even plain (these pancakes are moist enough).

Serves: 2 to 4

Preparation time: 30 minutes

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