

# Mile-High Pancakes

*Swick*

Serves 1 | Active Time: 15 minutes | Total Time: 25 minutes

## Chef's Notes

Swiss Cheese Pancakes: Yes, it may sound weird, but I am here to tell you they are really good.

To make them, thinly slice 2 pieces of Swiss cheese per pancake. As the pancake cooks on the first side, lay the cheese onto the raw batter. When you flip the pancake over the cheese will sort of melt and brown slightly. Once done, serve with butter and maple syrup and you are in for a real treat. It's that whole "sweet and savory" thing all in one.

## Step 1: Measuring the Dry Ingredients

- 2 cups all-purpose flour
  - 2 tsp baking powder
  - 2 tsp sugar
  - 1/4 tsp table salt
- In a large bowl, sift together the flour, baking powder, sugar and salt.  
\*If you have griddle or flat top, then preheat it to medium-high.

## Step 2: Measuring the Wet Ingredients

- 2 cups buttermilk (or regular milk)
  - 2 large eggs
  - 2 tsp canola or vegetable oil
- In a separate bowl, whisk together the buttermilk, eggs and oil.

## Step 3: Mixing the Batter

To mix the batter, first push the dry ingredients to one side of the bowl and then pour the wet ingredients into the opposite side.

Then slowly incorporate the dry ingredients into the wet. As soon as the batter comes together, stop mixing.

Let the batter sit for about 5 minutes. The batter will thicken slightly as it sits. Do not remix once the baking powder has started to react.

## Step 4: Cooking the Pancakes

- 1 to 2 tsp canola or vegetable oil

Before you start cooking, make sure your griddle is nice and hot. If you do not have a griddle, then preheat a fry pan (preferably non-stick) to medium or medium-high.

Once hot, ladle about 1/2 to 1 cup of batter onto the griddle. Let the pancakes cook until you start to see bubbles break the surface.

Then flip and continue to cook on the other side. It should take about 3 to 5 minutes to cook the pancakes, but this will depend on your heat source, and how thick your pancakes are.

Once done, serve immediately with butter and maple syrup.