

# Cherry Pancake



**TIP:** The hardest parts about making this fresh cherry pancake are pitting cherries (not that hard - just takes time), turning the pancake over from fruit-side up to fruit-side down so that the cherry side of pancake can cook in the pan, and then turning the pancake back to fruit-side up to serve on a plate. All are really *no problem as shown in these step-by-step picture book directions.*

**Preparation Time: 10-15 minutes**

**Total Cooking Time: 15-20 minutes**

**Ingredients**  
(per 10 inch pancake)

**1 Pound Fresh Cherries**

**2 Eggs**

**Dash of Salt**

**1 Tablespoon Sugar (optional)**

**1 Teaspoon Vanilla Extract**

**3-4 Tablespoons Flour** (I'm using whole wheat flour but any flour will work)

**Milk**

**Butter**



## Equipment

3 Working Bowls (one for making the batter and two to pit the cherries)

Colander

Cherry Pitter

10-Inch Frying Pan

Spatula

Large Plate

Fork

Teaspoon

Tablespoon

Table Knife





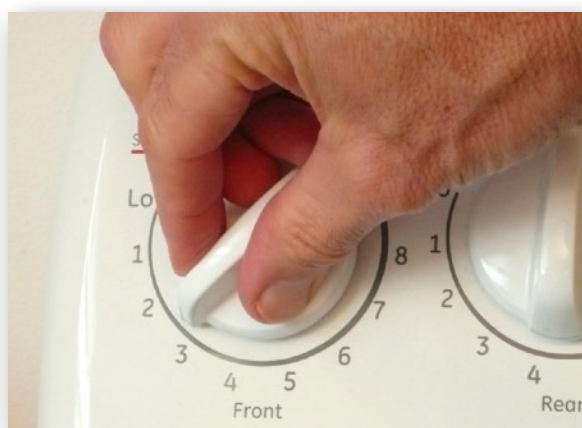
1. Put the **cherries** in a colander, and give them a good hand scrubbing rinse with cold tap water.



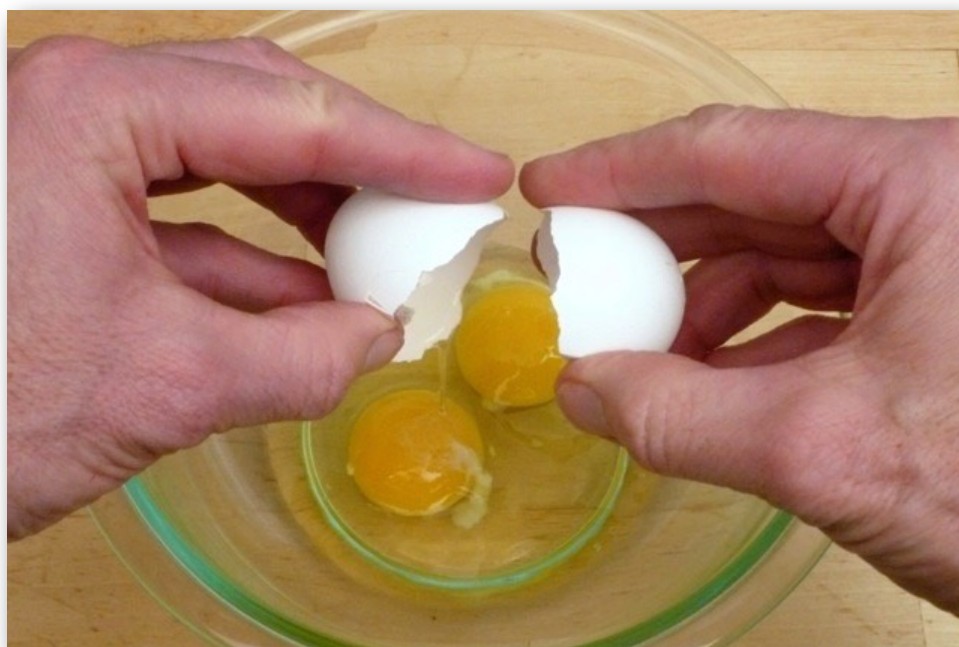
Pull the **stems** from the **cherries**, remove the **seeds** with a cherry pitter.



2. Put the frying pan on the stove, and turn on the burner to LOW-MEDIUM heat.



3. While the pan warms, break **2 eggs** into a bowl (remove any broken eggshell pieces by using a larger eggshell piece to attract and scoop up the smaller pieces), and add the following:



## **Dash of salt**



## **1 teaspoon vanilla extract**





**1 tablespoon sugar** (optional - I now make the pancake without sugar in the batter)



**3 tablespoons flour**



## Good splash of milk



4. Stir vigorously with a fork until...



...the **batter** is evenly mixed (there's no need to get rid of every lump) as shown



here.



5. Check the frying pan for the proper cooking temperature by running cold tap water on your fingers and flicking the water onto the pan surface. The pan is warm enough to cook when the water evaporates with a sizzle. **NOTE:** If the water sizzles and evaporates into steam as soon as it hits the pan surface, remove the pan from the heat for a few minutes to let it cool. Turn down the burner heat a few notches. Then heat and test the pan again. If the water doesn't sizzle at all, keep warming the pan until water sizzles on contact.



6. When the pan is warm enough to cook, add a **1/4 - 1/2 inch (6-12 mm) slab of butter** to the pan. Then...



...lift the pan from the stove and roll your wrist while holding the pan handle to swirl

the **butter** in the pan as shown in the two photos below until...



...the pan surface is evenly coated as shown below.

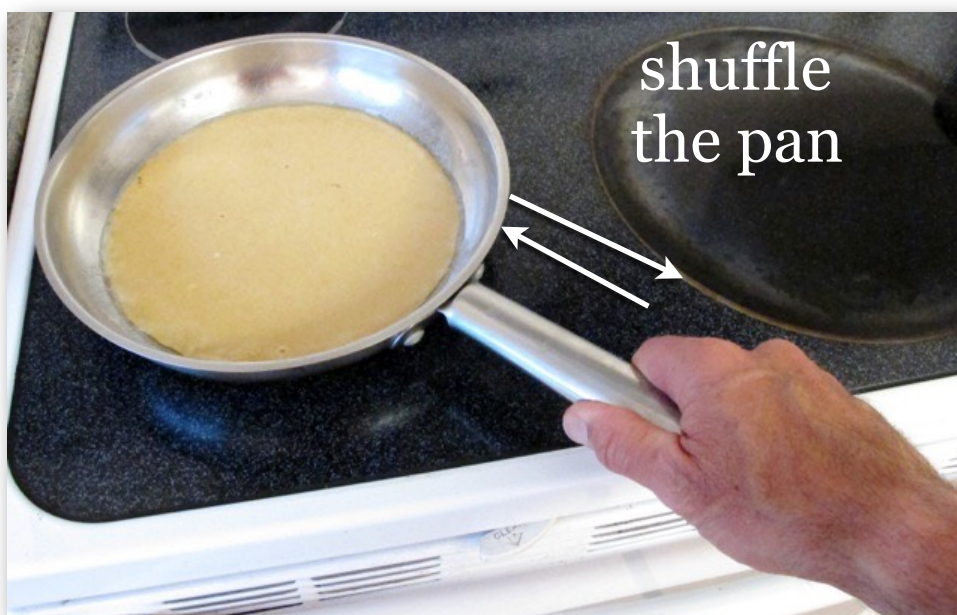


7. Pour **the batter** into the warm pan,...





...and give the pan a quick back and forth shuffle to ensure the **batter** covers the pan surface evenly.



8. Top with **cherries** until...



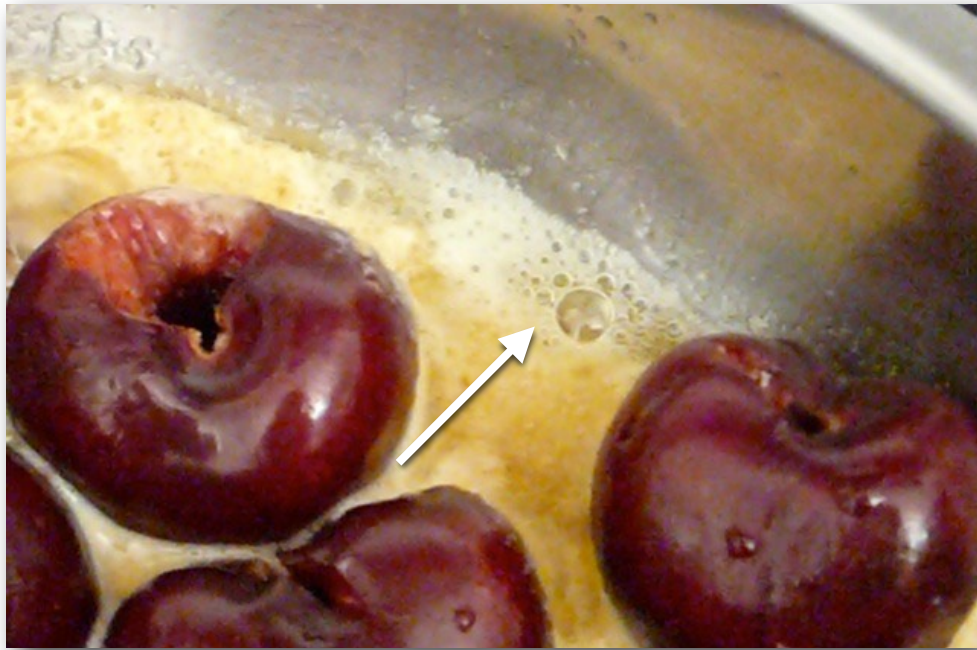
...the **batter** is evenly covered.



9. Cook for 5-7 minutes (or longer) making sure the **butter** barely bubbles as shown below. (If the **butter** bubbles vigorously, turn the stove heat down until the bubbles barely



foam. If the **butter** doesn't bubble at all, turn up the burner heat until it does.)



Give the pan a back and forth shuffle every few minutes to ensure the **pancake** stays loose on the pan surface, and then...





...check the **pancake bottom** doneness by sliding a spatula under and lifting up a **corner of the pancake** - the bottom is done when it is lightly browned as shown here.



10. When the **pancake bottom** is lightly browned, use a spatula to transfer the **half cooked pancake** to a big plate.



Add a **1/4 inch (6 mm) slab of butter** to the **top of the pancake**.



Cover the **pancake** with the pan, apply enough pressure with both hands to keep the pan snugly in place over the **pancake**,



and maintain the pressure while turning both hands as a unit as shown...



...so that the **pancake** is now *fruit-side down* on the pan surface like this.





11. Cook for another 2-5 minutes, making sure to shuffle the pan once or twice to ensure the **pancake** doesn't stick to the pan bottom, until...



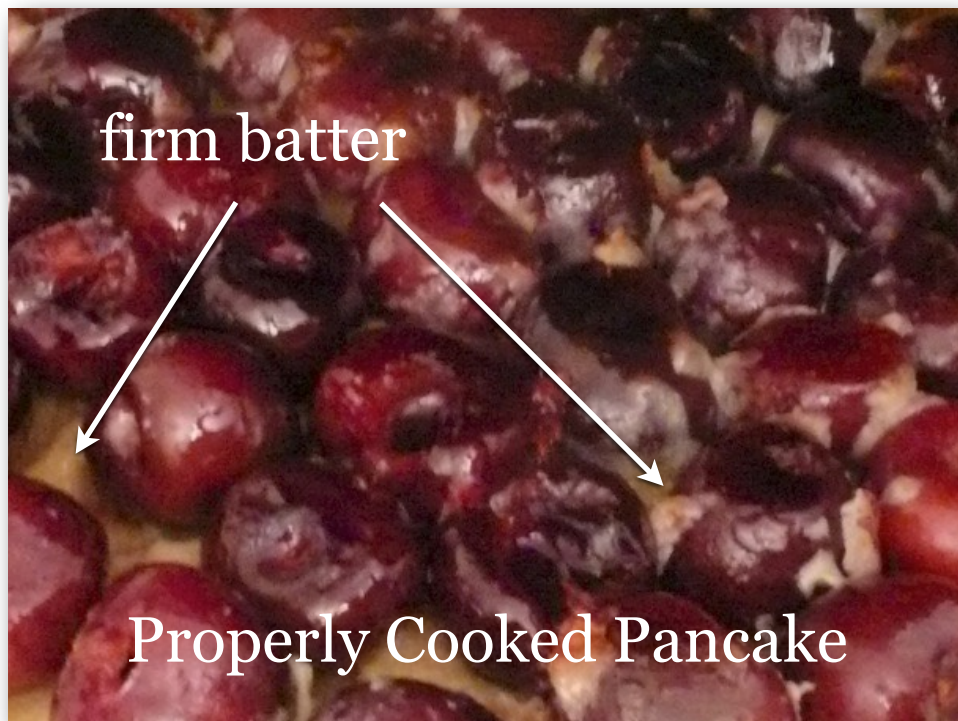
...the **pancake** feels firm to the touch.



12. Cover again with a plate and turn the **finished cherry pancake** *fruit-side up*.



13. Check the **cherry pancake** for **DONENESS**. The **pancake** is properly cooked when the **batter** is firm throughout as shown here and not runny or soft and sticky.



14. Finish by sprinkling the **pancake** with an



optional light dusting of **sugar**.



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