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*Recipes from **Maple Syrup Cookbook** by Ken Haedrich. Published by Storey Publishing, North Adams, MA. Reprinted with permission of the publisher. All rights reserved.*

### **Classic Pancakes**

These pancakes are like home to me. After I've been spinning off all sorts of pancake variations, they're comforting to come back to. They have an honest, grainy flavor; just the right amount of crunch; and a pleasant, cakey texture. Remember that whole-grain flours vary widely in their absorptive capabilities, so the batter may have to be thinned with a little milk to reach the proper consistency.

1 cup cornmeal, preferably stone-ground  
1-1/2 cups whole wheat flour  
1/2 teaspoon salt  
1 tablespoon baking powder  
3 eggs  
1-3/4 cups milk  
2 tablespoons molasses  
1/4 cup oil or 4 tablespoons butter, melted  
Butter for greasing the skillet  
Warm pure maple syrup for drizzling on top

1. Stir together the cornmeal, flour, salt, and baking powder in a large bowl.
2. In a separate bowl, beat the eggs well and blend in the milk and molasses.
3. Make a well in the dry ingredients, then pour in the egg mixture and the oil. Stir just until smooth. Let the batter stand for several minutes before cooking.
4. Heat a large skillet or griddle over medium-high heat, then butter it lightly. Drop the batter by heaping tablespoonfuls and cook until the pancake bottoms are golden and bubbles are popping on the surface, about 1 minute. Turn and cook 1 minute on the other side. Keep warm.
5. Repeat with remaining batter. Serve with warm maple syrup.

Yield: About 14 four-inch pancakes.