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RECIPES

It is both possible to prepare small pancakes as well as poffertjes (small Dutch pancakes) in this device. Both dishes require a different kind of batter. You can opt for a ready-made pancake mix in various kinds and a ready-made poffertjes batter.

Ready-made mix

For the dough, you can use a ready-made dough mix from the supermarket. The dough should then be made according to the description on the pack.

Fill a piping bag with the dough and fill all openings in the baking sheet with a blob of dough. Don't overfill the openings; the dough will still raise. Allow the waffles to bake for about 3 to 5 minutes in the waffle maker.

Making dough yourself

A basic recipe for dough is described below. It is of course possible to use your own variations.

Neutral pancakes

Ingredients

1. 250 grams of flour
2. 1 pinch of salt
3. 2 large eggs
4. 0.5 l milk

Put the flour and the salt, the eggs and half the milk in a bowl and mix with whisk or mixer until smooth. Mix the remaining milk and allow the batter. Fill the openings in the lower baking sheet with approximately 1 tablespoon of batter (or a blob when using a piping bag). Bake the pancakes for about 3 to 5 minutes until golden.

Neutral poffertjes

Ingredients

- 60 grams of baking butter at room temperature
- 125 grams caster sugar
- 185 grams self-rising flour
- 2 deciliter milk
- 2 large eggs
- Pinch of salt

Mix the butter and the sugar and until a smooth mix consistency. Then add the eggs. Mix the flour with some salt and milk into the batter. Be careful, so that no lumps are created. Fill the openings in the lower baking sheet with approximately 1 tablespoon of batter (or a blob when using a piping bag). Bake the pancakes for about 3 to 5 minutes until golden.

Almond pancakes

Ingredients

- 115 gram mascarpone cheese, at room temperature
- 340 ml water
- 1 tbsp caster sugar
- 2 tsps pure almond essence
- 1 tsp pure vanilla essence
- 450 ml buttermilk pancake mix
- 115 gram almond paste, cut into 0,5 pieces
- 30 gram unsalted butter, at room temperature

Combine the mascarpone, water, sugar, almond extract, and vanilla extract in a food processor. Process until the mixture is smooth. Add the pancake mix and pulse until just combined. Add the almond paste and pulse once to incorporate.

Preheat the pancake maker and grease it with 15 grams of butter. Bake the pancakes 3-5 minutes until golden.

Arrange the pancakes on a platter and serve with maple syrup and fresh raspberries.

Scotch pancakes

Ingredients

- 225 gram plain flour
- 3 tbsp sugar
- 1 tbsp baking powder
- 0,25 tsp salt
- 0,125 tsp freshly ground nutmeg
- 2 large eggs, at room temperature
- 300 ml milk, at room temperature
- 0,5 tsp pure vanilla essence
- 45 gram unsalted butter, plus more as needed

In a large bowl, whisk together the flour, sugar, baking powder, salt, and nutmeg. In another bowl, beat the eggs and then whisk in the milk and vanilla.

Melt the butter in a large cast iron skillet over medium heat. Whisk the butter into the milk mixture. Add the wet ingredients to the flour mixture, and whisk until a thick batter is just formed.

Preheat the pancakemaker. Bake the pancakes 3-5 minutes until golden. Serve immediately or transfer to a platter and cover loosely with foil to keep warm. Repeat with the remaining batter, adding more butter to the skillet as needed.

Ricotta pancakes



Ingredients

- 480 ml water
- 65 gram granulated sugar
- 100 gram honey
- 1,5 tsp vanilla essence
- 280 gram pancake and waffle mix
- 225 gram whole milk ricotta cheese
- 65 gram frozen blueberries
- Melted butter

Stir 80ml of water and sugar in a small saucepan over medium heat until the sugar dissolves, about 5 minutes. Stir in the honey. Set aside and keep the honey syrup warm.

Using a rubber spatula, stir the remaining 400ml of water and vanilla in a large bowl. Add the pancake mix and stir just until moistened but still lumpy. Stir in the ricotta into the pancake mixture, then stir gently to incorporate the ricotta but maintain a lumpy batter. Fold in the blueberries.

Heat the pancake maker. Brush with the melted butter. Spoon the batter onto the pancake maker. Bake the pancakes for about 3 to 5 minutes until golden. Serve with the honey syrup.

Banana and pecan pancakes with maple butter



Ingredients:

- 500 ml buttermilk
- 3 eggs
- 1 tsp pure vanilla essence
- 280 gram plain flour
- 1,5 tsp bicarbonate of soda
- 1 pinch salt
- 4 tbsp sugar
- 50 gram pecans, toasted and finely ground (not chopped)
- 55 gram unsalted butter, melted
- 3 bananas peeled and sliced in 0,5 cm circles
- Icing sugar, to garnish
- Candied pecans, to garnish
- Maple butter (use the recipe below)

For the maple butter:

- 225 gram unsalted butter, softened
- 65 ml pure maple syrup
- 2 tbsp honey
- 1 piece parchment or greaseproof paper

Preheat the pancakemaker.

Whisk the buttermilk, eggs, and vanilla together in a large mixing bowl so they are well combined. In a separate bowl mix the flour, baking powder, soda, salt, and sugar. Combine the wet ingredients with the dry and stir with a spoon to get rid of the lumps. Fold in the pecans, most of the melted butter and whisk until batter is smooth. Pour the batter into the pancakemaker.

Cook the pancakes for 1-1.5 minute until they are set and then lightly press the bananas into the batter. Transfer pancakes to a warming plate in the oven while you make the rest.

To serve, slice the maple-honey butter, layer it between the stack of pancakes and place in the oven to melt for 1 1/2 minutes. Sprinkle with confectioner's sugar and candied pecans.

To make the maple butter: In a mixing bowl, using a spatula mash the butter with the maple syrup and honey until well blended. Roll it up in the paper, like a tube and twist the ends. Chill in the refrigerator for 30 minutes.

Blini with smoked salmon*Ingredients*

- 40 gram buckwheat flour
- 95 gram plain flour
- 0,5 tsp baking powder
- 0,75 tsp sea salt
- 210 ml milk
- 1 extra large egg
- 110 gram unsalted butter, clarified, divided
- 225 gram smoked salmon, thinly sliced
- 50 gram crème fraîche or sour cream
- Fresh dill sprig, for garnish

Combine both flours, baking powder, and salt in a bowl. In a separate bowl, whisk together the milk, egg, and 15g of the clarified butter, then whisk into the flour mixture. Heat 15g of the clarified butter and drop the batter into the pancakemaker, 1 tbsp at a time. Cook the blini's for 3-5 minutes, or until brown. Repeat with the remaining batter. (Clean the hot pan with a dry kitchen towel between batches.) Set aside.

To serve, top the blini with a piece of smoked salmon. Add a dollop of crème fraîche and a sprig of dill.

Blueberry buckwheat pancakes



Ingredients:

- 90 gram buckwheat flour
- 105 gram wholemeal pastry flour
- 1,5 tsp baking powder
- 0,5 tsp bicarbonate of soda
- 0,25 tsp salt
- 240 ml buttermilk
- 180 ml nonfat milk
- 20 gram honey
- 2 large eggs
- 2 tbsp canola oil
- 300 gram blueberries, divided
- 160 gram real maple syrup

In a large bowl whisk together the flours, baking powder, bicarbonate of soda and salt. In another bowl, beat together the buttermilk, non-fat milk, honey, eggs, and oil. Stir the wet ingredients into the dry ingredients, mixing only enough to combine them. Stir in 150g of berries.

Preheat the pancakemaker.

Ladle the batter into the pancakemaker with a 60ml measure. Bake the pancakes 3-5 minutes until golden.

Serve topped with more blueberries and the maple syrup.

Sweet potato pancakes



Ingredients:

- 4 eggs
- 850 gram flour
- 450 gram roasted sweet potato puree
- 60 gram brown sugar
- 2 tbsp baking powder
- 1 tsp bicarbonate of soda
- 1,5 tsps ground cinnamon
- 1,5 tsps ground ginger
- 1,5 tsps ground nutmeg
- 1,5 tsps salt

- Milk
- Icing sugar
- Butter pecan sauce (follow the recipe below)

For the butter pecan sauce:

- 225 gram butter
- 570 gram brown sugar
- 0,5 tsp salt
- 450 gram pecan pieces, chopped
- 115 ml double cream

Whisk the eggs, flour, roasted sweet potato puree, brown sugar, baking powder, bicarbonate of soda, cinnamon, ginger, nutmeg and salt together. If needed, thin the batter with some milk.

Heat the pancakemaker. Place the batter on the griddle. Cook for 3 to 5 minutes until golden. Place the pancakes on serving dish and ladle 3 ounces of butter pecan sauce over the pancakes. Garnish with icing sugar if desired.

For the butter pecan sauce:

Slowly melt the butter, turn the heat up to medium and add the brown sugar and salt. Whisk together until the sugar is melted. Turn off the heat and add the pecans and cream. Whisk until evenly incorporated.

Corn pancakes with honey



Ingredients:

- 1 package corn muffin mix
- 2 ears fresh corn, kernels scraped from cob
- 1 orange, zested
- 2 spring onions, whites and greens, finely chopped
- 45 gram butter, divided
- Honey

Mix the corn pancake batter in a large bowl. Heat a cast iron pan over medium-low to medium heat.

Stir the corn kernels, orange zest, and spring onions into batter. Cut up 30g butter into small bits and fold it into the batter. Nestle a pat of butter into a folded paper towel and wipe the pancakemaker with it. Pile the batter into the pancakemaker and cook the cakes 3 to 5 minutes until deep golden on each side. Repeat with remaining batter. Meanwhile, heat a small pot of water over low heat and bring to a bubble. Remove the pan from heat and put the honey jar into the water bath to gently warm. Arrange the corn cakes on a serving platter and serve with honey drizzled on top.