

Chocolate Cherry Pancakes

A Young Chefs® Academy Recipe

Ingredients	Equipment
<p>1 ½ cups all-purpose flour 3 Tbsp. sugar 1 tsp baking powder 1 tsp baking soda ¼ tsp salt</p> <p>1 ¾ cups buttermilk 1 egg 2 Tbsp. butter, melted 1 tsp vanilla</p> <p>¾ cup frozen sweet cherries, thawed pitted and halved 1/3 cup dark chocolate chunks or chips</p> <p>1 Tbsp. butter for coating pan</p> <p>½ cup mascarpone cheese 2 Tbsp. maple syrup 1 tsp vanilla</p>	<p>Mixing bowls Measuring cups/spoons Whisk Large non-stick skillet Spatula Paper towel Plate</p>

Let's Get Cooking!

1. In large bowl, whisk together flour, sugar, baking powder, baking soda and salt.
2. In another bowl, whisk together buttermilk, egg, butter and vanilla. Add the wet ingredients to the dry ingredients and whisk until combined but still slightly lumpy.
3. Fold in cherries and chocolate.
4. Lightly brush a large nonstick skillet or griddle with butter and heat over medium heat. Using about 1/3 cup per pancake, pour the batter into the hot pan spreading the batter slightly to form pancakes. Cook until bubbles appear on top, about 4 minutes. Flip and cook until bottom is golden brown, about 1 minute.
5. Transfer to baking sheet; cover and keep warm in a 250°F oven.
6. In a small bowl, stir together mascarpone cheese, maple syrup and vanilla. Serve a dollop of the cheese over the top of the pancakes along with the cherry syrup.

Yield: about 12 pancakes (or 24 small servings)

