

Fresh Corn Pancakes with Blueberry Sauce

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Total Time: 45 minutes

Prep Time: 10 minutes

Cook Time: 35 minutes

Yield: 4 servings

Ingredients

For the Blueberry Sauce

1 pint (2 cups) fresh blueberries

¼ cup/50 grams granulated sugar

Juice of one lemon (about 3 tablespoons)

Pinch of kosher salt

For the Pancakes

1 cup/130 grams all-purpose flour

1 cup/140 grams medium-grind cornmeal

2 teaspoons baking powder

½ teaspoon baking soda

1½ teaspoons kosher salt (such as Diamond Crystal)

1½ cups/360 milliliters buttermilk, shaken

2 large eggs, beaten

¼ cup/50 grams granulated sugar

2 tablespoons melted unsalted butter, plus more for frying

1 cup fresh corn kernels (from 2 ears)

Maple syrup, for serving (optional)

Lemon zest, for serving (optional)

Preparation

1. Make the blueberry sauce: Combine the blueberries, sugar, lemon juice and salt in a medium saucepan. Heat over medium-high until the liquid in the pan comes to a simmer, then reduce the heat to medium-low and cook, stirring often, until the berries release their juices and the liquid in the pan reduces and thickens slightly, 8 to 11 minutes. You should have about 1 cup of sauce. Set aside to cool while you make the pancakes.
2. Prepare the pancakes: Turn the oven to 200 degrees and place an ovenproof dish or platter in the oven.
3. In a large bowl, whisk together the flour, cornmeal, baking powder, baking soda and salt. In a separate, medium bowl or liquid measuring cup, combine the buttermilk, eggs, sugar and butter and whisk until smooth.
4. Add the wet ingredients to the dry ingredients, and mix until just combined. Gently fold the corn kernels into the batter.
5. On a cast-iron griddle or in a 12-inch skillet, heat ½ tablespoon butter over medium. Scoop ⅓ cup pancake batter onto one side of the skillet and spread lightly into an even circle with the bottom of the measuring cup. Repeat to form two more

pancakes (or more if using a large griddle). Cook for about 2 minutes, until bubbles form on the pancakes and the bottoms are golden brown, lowering the heat if the pancakes begin browning too quickly, then flip the pancakes and cook for another minute.

6. Transfer the cooked pancakes to the platter in the oven and repeat this process with the remaining batter, adding more butter to the pan as needed. Serve warm with the blueberry sauce, maple syrup and lemon zest, if desired.