

Silver Dollar Pear Pancakes

Ingredients:

Best Quick Pancakes

1 cup all purpose flour
2 tsp baking powder
1/2 tsp salt
2 tbsp sugar
1 large egg, lightly beaten
1 cup milk
2 tbsp unsalted butter, melted, plus 1/2 tsp for griddle

Pears:

2 bosc pears
2 tbsp pure maple syrup, plus more for drizzling
1/2 tsp ground cinnamon
1/2 tsp unsalted butter

Directions:

1. Core pears with an apple corer. Slice pears into 1/8 inch thick rings, and toss in small bowl with maple syrup and cinnamon (we do this the night before and let sit in ziploc bag in fridge).
2. Heat griddle to 375 degrees. Brush with butter; wipe off excess with a folded paper towel. Place a few pear slices on griddle, 2 1/2 inches apart. Let cook 1 minute. Ladle a small amount of batter into center of each pear ring. Using bottom of ladle, gently push batter over edges of pears. Let cook until pancakes have bubbles on top and are slightly dry around the edges, about 2 1/2 minutes.
3. Using a spatula, turn pancakes over; cook until golden on bottom, about 1 minute. Repeat with remaining pears and batter. Serve with a dollop of sour cream and extra syrup.

Note:

The maple syrup keeps the pears from browning before cooking; it also adds flavor and creates a light glaze

Makes about 24 3-inch pancakes

Sour cream for garnish