

Poppy Seed Pancakes

with Orange Syrup

serves 2–4

INGREDIENTS

ORANGE SYRUP

1 cup (200 ml) freshly squeezed orange juice
(2 medium-sized oranges)
Zest of 1 orange
½ cup (120 g) sugar
3 whole cloves
Pinch of cardamom
2 sticks cinnamon

POPPY SEED PANCAKES

1 cup (180 g) whole grain or plain flour
2 tbsp. sugar
2 tbsp. baking powder
Pinch of salt
1 cup (200 ml) milk
Zest of 1 organic lemon
2 ½ tbsp. (35 g) melted butter
2 eggs
3 tbsp. poppy seeds

Poppy seeds and a sour-sweet-spicy citrus syrup add a grown-up profile to these perennial childhood favorites, while their flat surfaces are just begging to be custom-decorated.

First, make the orange syrup: Put all the ingredients into a pot and bring to a boil over medium heat. Reduce heat and let the mixture simmer for another 15–20 minutes until it reaches a syrupy consistency. Strain through a sieve and keep warm to serve with the pancakes. Any leftover syrup can be stored in clean bottles.

For the pancakes, first mix all the dry ingredients. In a separate bowl, whisk all the wet ingredients with an electric mixer. Add the dry ingredients while continuing to mix. Do not whisk too much, as this will cause the pancakes to be less fluffy.

Place a frying pan on medium heat and add a little butter. To test that the pan is hot enough, splash a few drops of water into the pan, if it sizzles, it's ready. Drop two tablespoons of batter into the pan, as soon as bubbles appear flip the pancake.

Serve the pancakes, stacked, with a generous drizzling of orange syrup.

Level Easy

Preparation time 25 min

Cooking time 50 min

