

## **Pancakes with Buttered Pears**

### Pancakes:

1 cup flour  
1 Tbsp. sugar  
2 tsp. baking powder  
1/2 tsp. salt  
2 large egg, room temperature  
1/2 cup milk  
1/4 cup butter, melted  
1 teaspoon vanilla

### Topping:

3 pears, unpeeled, cored and sliced thinly  
2 rounded tablespoons sugar  
1-2 tablespoons butter  
Pinch of salt

### Directions:

Whisk together flour, sugar, baking powder and salt.

In separate mixing bowl or measuring cup, whisk together the eggs, milk, melted butter and vanilla till smooth. Combine the egg mixture with the dry mixture and (I put the batter back into the measuring cup) let stand about 10-15 minutes. Mixture will bubble, that's correct.

For topping, put a tablespoon or so of butter in pan and melt, add sliced pears and sprinkle with the sugar and salt. Cook covered until pears are tender on medium heat about 5 minutes, remove cover and let pear liquid (it gives up liquid when it cooks) cook down and reduce about 8-10 minutes and it should get syrupy. Set aside and cover.

In separate nonstick skillet, spray pan with oil and wipe off with paper towel. Preheat skillet over medium heat. Pour about 1/4-1/3 cup of batter in pan to form a nice sized pancake and cook until many bubbles form on top and bottom is golden brown (lift gently with spatula to check). Flip over and continue cooking until golden brown on the other side. Stack pancakes one on top of the other till you use up all the batter. To serve, place pancakes on plates and top with buttered pears.