Lemon Yogurt Pancakes with Plum Compote

9 small pancakes with compote · Active 20 min · Total 50 min

Skills: Intermediate

Ingredients

- 4 plums, pitted and cut into wedges (300 g prepared weight)
- 2 tablespoons sugar (25 g), divided
- 2 tablespoons water (30 ml)
- 1 cup all-purpose flour (120 g)
- 1 teaspoon baking powder
- 1/4 teaspoon fine salt
- 1 large egg
- 1/2 cup plain yogurt (120 g)
- 1/3 cup milk (80 ml), plus 1 tablespoon if needed
- Zest of 1 lemon
- 1 tablespoon neutral oil (15 ml), for the pan

Set out

Small saucepan, Mixing bowl, 10-inch nonstick skillet, Spatula, Second small mixing bowl for wet ingredients, Heat-resistant pastry brush, Small kitchen scale or measuring tablespoon

Allergens

Wheat, Egg, Milk. Check labels and substitutions.

Make it

1. Simmer plums with 1 tablespoon sugar and water in the saucepan for 6–8 minutes until soft and saucy. Cover and set aside for the short pancake cooking time.

2. Mix flour, baking powder, salt and remaining sugar. Whisk egg, yogurt, milk and lemon zest separately, then fold into dry ingredients just until combined.

3. Heat skillet over medium-low heat and brush with a little of the measured oil. Divide the batter into 9 roughly equal portions, about 43–45 g each depending on the extra milk, or roughly a scant 3 tablespoons per pancake; the full batch divided into nine controls the yield. Cook 2–3 at a time, with space between them, for about 2 minutes until edges set and bubbles appear; turn and cook another 1–2 minutes until the center is fully set with no wet batter. Check the first pancake’s center and reduce heat or extend cooking as necessary.

4. Repeat with remaining batter and oil, adjusting heat as needed. Serve promptly with plum compote.

One burner is enough

Finish the compote first and keep it covered only while pancakes cook. This avoids balancing two hot pans on equipment with too little stable space.

Timing

The compote is cooked first. The longer clock allows four or five pancake batches if only two pancakes fit your pan; three-at-a-time batches may finish sooner. Do not enlarge the pancakes to make the count fit the clock.

A useful detail

If the first pancake browns before its middle cooks, lower the heat before continuing.

Keep it well

Refrigerate pancakes and compote separately within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 2 days. Reheat to 165°F/74°C. Pancakes freeze separated with paper for up to 1 month.