

THE WAY THE COOKIE CRUMBLES



Cornmeal Molasses Pancakes (adapted from recipezaar via Joy the Baker)

Serves 2

If you don't keep buttermilk around, my favorite substitution is a mixture of plain yogurt and milk; for this recipe, use $\frac{3}{4}$ cup milk and $\frac{1}{2}$ cup yogurt. You can also use regular milk, adding 1 tablespoon of lemon juice or vinegar to the wet ingredients.

1 cup (4.8 ounces) all-purpose flour
 $\frac{1}{2}$ cup yellow or blue cornmeal
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 large egg
 $1\frac{1}{4}$ cup buttermilk
1 tablespoon dark molasses
1 teaspoon vanilla extract
2 tablespoons vegetable oil, plus more for cooking the pancakes

1. In a large mixing bowl, stir together the flour, cornmeal, baking powder, baking soda, and salt. In a separate mixing bowl, whisk the egg until thoroughly combined, then add the buttermilk, molasses, vanilla, and oil. Pour the liquid ingredients into the dry ingredients and whisk gently until the batter is mostly mixed but still contains small lumps. Let the batter rest while the pan heats, at least 5 minutes.
2. Heat a non-stick skillet or a griddle over medium heat. Add a few drops of oil and spread it over the bottom of the pan. Using a $\frac{1}{4}$ cup measure, pour the pancake batter onto the hot griddle. When the pancakes are golden brown, after about 2-3 minutes, flip to cook the other side another 2-3 minutes. Keep warm in oven heated to 200 degrees.