

### PANCAKES

2 cups all purpose flour  
¼ cup sugar  
1 tablespoon baking powder  
½ teaspoon salt  
2 cups buttermilk  
3 large eggs separated  
3 tablespoons orange blossom water

### MASCARPONE CREAM

16 ounces mascarpone (room temp.)  
½ cup heavy cream  
½ cup confectioner's sugar

### BERRIES

2 cups sliced strawberries  
1 cup blueberries  
½ cup blackberries  
½ cup raspberries  
Zest of 1 orange  
2 tablespoons sugar

HEARTY BOYS

# ORANGE BLOSSOM PANCAKES

*with Mascarpone + Fresh Berries*



## DIRECTIONS

1. Put the mascarpone in a medium mixing bowl and whip it with an electric mixer. Slowly add the cream and the confectioner's sugar. Set aside.
2. Put all the berries in a large bowl. Add the sugar and orange zest and toss.
3. Refrigerate.
4. Put all the dry ingredients in a large bowl and mix them together by hand. In a smaller bowl, whisk the egg yolks, buttermilk and orange blossom water together. Add the egg mixture to the dry ingredients and whisk until smooth. It'll take about a minute.
5. Next, beat the egg whites in a medium bowl with an electric mixer until they're stiff. The egg whites will stand straight up in a peak. Fold the whites gently into the batter. Heat a heavy skillet or griddle over medium heat for 3 – 4 minutes. Spray lightly with a cooking spray and pour about 3 ounces of batter onto the surface to form one pancake. Cook until the cake begins to bubble a bit before flipping. They should be golden brown. Cook another 2 – 3 minutes. Repeat with the remaining batter. Keep finished pancakes warm in a low oven. Serve 2 – 3 to a plate topped with the mascapone and berries.