

# Pecan Pancakes with Maple Butter

*From Magnolia Table, Vol. 2 | Makes 12 pancakes*

**PREP:** *under 15 minutes*

**COOK:** *under 20 minutes*

**COOL:** *none*

## INGREDIENTS

1 cup pecans  
 2 cups all-purpose flour  
 ¼ cup granulated sugar  
 1½ teaspoons baking powder  
 1½ teaspoons baking soda  
 1 teaspoon kosher salt  
 2 ½ cups buttermilk  
 2 large eggs, separated  
 1 teaspoon pure vanilla extract  
 2 tablespoons unsalted butter, melted  
 Maple Butter (see recipe below), for serving  
 Pure maple syrup, for serving

## INSTRUCTIONS

1. Preheat the oven to 250°F. Set a wire rack on a sheet pan.
2. In a large dry skillet, toast the pecans over medium-high heat, stirring constantly, until fragrant, 3 to 5 minutes. Remove from the pan and let cool completely. Coarsely chop and set aside.
3. In a large bowl, whisk together the flour, sugar, baking powder, baking soda and salt. Make a well in the center. Pour the buttermilk and egg yolks into the well and whisk by hand until just incorporated (there will be lumps). Add the vanilla

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*Continued*

## INSTRUCTIONS

- and melted butter and stir gently until incorporated. Do not overwhisk.  
 (The batter can be refrigerated for up to 1 hour.)
4. Just before cooking the pancakes, in a large bowl, with an electric mixer, beat the egg whites until soft peaks form, about 1 minute. Fold gently into the batter.
  5. Heat a large nonstick griddle to 300°F or a nonstick skillet over medium-low heat for about 5 minutes.
  6. Working in batches to avoid overcrowding, use a measuring cup to ladle 1/3 cup batter onto the griddle or skillet for each pancake. Cook until the pancakes begin to bubble in the middle and the bottom edges brown, 2 to 4 minutes. Flip the pancakes and cook until the other side is slightly browned, 1 to 2 minutes more. Transfer each batch of pancakes to the wire rack and place them in the oven to keep warm until ready to serve.
  7. Stack the pancakes, top with pats of butter, and sprinkle with the toasted pecans. Pour your favorite maple syrup over the top and serve.
  8. Store in an airtight container in the refrigerator overnight.

*for your 4x6 card - trim along the dotted line*