

Bosch x Kitchen Stories Swirled Jam Pancake Bake

Servings: 4

Difficulty: Easy

Preparation: 15 min.

Baking: 20 min.

Resting: 0 min.

Ingredients:

- 4 tbsp jam
- 1¼ cups buttermilk
- 2 eggs
- 1 tsp vanilla extract
- 3 tbsp unsalted butter (melted)
- 2 cups flour
- ¼ cup sugar
- 1 tbsp baking powder
- 1 lemon
- ½ tsp salt
- unsalted butter (for greasing)



Utensils:

Oven, baking pan, parchment paper, bowl (large), whisk, fine grater, rubber spatula, toothpick, pastry brush

Step 1/3:

Preheat the oven to 200°C/400°F. Line a baking pan with parchment paper, then grease with butter.

Step 2/3:

In a large bowl, combine buttermilk, eggs, vanilla extract, and two-thirds of the melted butter. Whisk to combine. Then add flour, sugar, baking powder, lemon zest, and salt. Fold ingredients in until well combined. Warm up jam and set aside.

Step 3/3:

Pour batter into the baking pan and smooth into an even layer. Dollop jam over the top of the pancake. Use the back of a spoon or toothpick to swirl the jam and create a marbled pattern. Transfer baking pan to the oven and let bake, approx. 15 - 20 min. Brush remaining melted butter over the top then broil for another 1 - 2 min. Let cool slightly then cut into squares. Serve warm with maple syrup, if desired. Enjoy!