

David Burke's Whiskey Plum Pancakes

Ingredients (serves four):

2 cups Pancake Batter
1.25 cups Milk
3 Eggs
5 TBS Butter
3/4 cup of Rye or Bourbon Whiskey
6 Plums, sliced into 12 sections
1 Pint Vanilla Ice Cream (or another flavor if you don't care for vanilla)
1 TBS Ground Cinnamon
1 Pint Heavy Cream
3 TBS Sugar

Procedure:

- 1) In a large bowl combine pancake batter, milk and 3 eggs with whisk (let batter sit for 2 minutes and make sure it's thick enough to stick to whisk)
- 2) Put 1 tablespoon of butter in large sauté pan until butter starts to sizzle
- 3) Add 4 round pancakes to pan, 1" thick
- 4) While cooking at low heat, add 10 plum slices to each, forming a flower on top
- 5) Once firm (5 Min) turn over to plum side down and add pat of butter to top of each. (remove from heat –save pan)
- 6) Beat heavy cream to soft peaks and add ¼ cup of whiskey and 2 TBS sugar until blended
- 7) Put remaining plum slices in existing pan and add the rest of whiskey and sugar until bubbling
- 8) Put plum cakes plum side up on plate, add scoop of ice cream and additional plum slices and sauce from pan. Top with whipped cream and sprinkle with ground cinnamon.