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Plum Pancakes

## Introduction

Placki ze śliwkami, or plum pancakes, are a delightful treat that combine the sweetness of plums with a soft, fluffy pancake base. Ideal for breakfast or as a snack, these pancakes are not only easy to make but also offer a delicious way to enjoy seasonal fruits. This recipe provides a simple method to create these mouth-watering pancakes, perfect for impressing family and friends.

## Detailed Ingredients with measures

- 200g all-purpose flour
- 2 medium eggs
- 250ml milk
- 50g sugar
- 1 tsp baking powder
- 1 tsp vanilla extract
- A pinch of salt
- 4-5 ripe plums, pitted and sliced
- Butter or oil for frying

## Prep Time

The preparation time for placki ze śliwkami is approximately 15 minutes. This includes gathering your ingredients and preparing the pancake batter.

## Cook Time, Total Time, Yield

Cook time is about 20 minutes, as each batch needs to be fried until golden

brown. In total, this recipe takes around 35 minutes from start to finish. The yield is typically around 10 pancakes, making it perfect for serving a small group or family. Enjoy these delightful pancakes warm, topped with a sprinkle of powdered sugar or a dollop of yogurt for added flavor.



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# Detailed Directions and Instructions

### **Step 1: Prepare the Dough**

In a large mixing bowl, combine flour, sugar, baking powder, and a pinch of salt. Mix the dry ingredients well to ensure they are evenly distributed.

### **Step 2: Add Wet Ingredients**

Beat the eggs and add them to the dry ingredients along with the milk and melted butter. Stir until the mixture is well combined and smooth.

### **Step 3: Incorporate the Plums**

Wash and pit the plums, then cut them into halves or quarters depending on your preference. Gently fold the plums into the batter until they are evenly distributed.

### **Step 4: Heat the Pan**

Heat a non-stick skillet or frying pan over medium heat. Add a small amount of oil or butter to prevent sticking.

### **Step 5: Cook the Pancakes**

Pour a generous spoonful of batter onto the heated pan for each pancake. Cook for 3-4 minutes or until bubbles form on the surface. Flip the pancakes and cook for another 2-3 minutes until golden brown.

### **Step 6: Serve**

Remove the pancakes from the pan and place them on a plate. Serve warm,

optionally dusted with powdered sugar or accompanied by syrup.

## Notes

### **Note 1: Plum Variations**

You can use different varieties of plums or other fruits like apricots or cherries if you prefer.

### **Note 2: Cooking Temperature**

Adjust the heat as necessary to avoid burning the pancakes; medium heat works best.

### **Note 3: Storage**

Leftover pancakes can be stored in an airtight container in the refrigerator for up to 2 days and can be reheated in the skillet or microwave.



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**Cook techniques**

**Click next page below**