



# Plum Pancakes



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## Introduction

Racuchy ze śliwkami, or plum pancakes, are a delightful treat that combines the sweetness of plums with a fluffy pancake texture. This traditional Polish dish is perfect for breakfast, a snack, or even a dessert. Easy to prepare and incredibly satisfying, these pancakes are sure to please anyone who tries them.

## Detailed Ingredients with measures

Flour – 1 cup  
Baking powder – 1 teaspoon  
Sugar – 2 tablespoons  
Salt – a pinch  
Egg – 1 large  
Milk – 3/4 cup  
Plums – 2-3, pitted and chopped  
Butter – for frying

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 20 minutes  
Total Time: 35 minutes  
Yield: Serves 4



Racuchy ze śliwkami are a delicious way to enjoy fresh plums and are sure to become a family favorite!



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## Detailed Directions and Instructions

### Step 1: Prepare the Dough

In a mixing bowl, combine flour, sugar, baking powder, and a pinch of salt. Stir well to mix the dry ingredients together.

### Step 2: Add Wet Ingredients

In a separate bowl, whisk together the eggs, milk, and yogurt until smooth. Gradually pour the wet mixture into the dry ingredients, stirring gently until just combined.

### Step 3: Incorporate Plums

Wash and stone the plums, then cut them into small pieces. Gently fold the plum pieces into the batter, being careful not to overmix.

### Step 4: Heat the Pan

Heat a non-stick frying pan or skillet over medium heat and add a small amount of butter or oil to coat the surface.

### Step 5: Cook the Pancakes

Spoon a portion of the batter onto the pan for each pancake. Cook until bubbles form on the surface and the edges look set, about 3-4 minutes. Flip and cook the other side until golden brown, about another 2-3 minutes.

See also [Chicken Pot Pie Pasta](#)

**Step 6: Serve Warm**

Remove the pancakes from the pan and keep them warm. Continue cooking the remaining batter in the same manner. Serve the pancakes warm with your favorite toppings, such as powdered sugar, fresh fruit, or syrup.

## Notes

**Note 1: Choosing Plums**

Select ripe plums for the best flavor. You can use various types of plums based on preference.

**Note 2: Adjusting Consistency**

If the batter is too thick, you can add a little more milk to achieve the desired consistency. If it's too thin, add a touch more flour.

**Note 3: Cooking Temperature**

Ensure the pan is properly heated before adding the batter to avoid sticking. Adjust the heat as necessary to prevent burning.

**Note 4: Storage**

Leftover pancakes can be stored in an airtight container in the refrigerator for up to 2 days. Reheat in a toaster or microwave before serving.

**Note 5: Variations**

Feel free to experiment with adding spices like cinnamon or nutmeg for extra flavor, or substitute other fruits if desired.





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## Cook techniques

### 1. Mixing Ingredients

Ensure that wet and dry ingredients are mixed separately before combining them to achieve a consistent batter.

### 2. Resting the Batter

Let the batter sit for a short period after mixing to allow the ingredients to combine well and enhance the texture of the racuchy.

### 3. Frying

Use a skillet or frying pan with sufficient oil to ensure an even fry. Maintain the oil at the right temperature to prevent sogginess.

### 4. Flipping

Gently flip the racuchy once the edges are set and bubbles form on the surface to achieve a golden-brown color on both sides.

See also [Gluten-Free Chocolate Tart with Lemon Curd Filling](#)

### 5. Serving Warm

Serve the racuchy immediately after frying while they are still warm for the best taste and texture.

## FAQ

### Can I use other fruits instead of plums?

Yes, you can substitute plums with other fruits like apples or cherries



according to your preference.

**What can I use as a gluten-free alternative?**

You can use gluten-free flour blends available in stores as a substitute for regular flour.

**How do I store leftover racuchy?**

Store any leftovers in an airtight container in the fridge for a couple of days. Reheat before serving.

**Can I freeze racuchy?**

Yes, you can freeze racuchy. Just ensure they are completely cooled and stored in a freezer-safe container.

**What can I serve with racuchy?**

Racuchy can be served with a sprinkle of powdered sugar, yogurt, or a drizzle of honey for added flavor.



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## Conclusion

The delicious racuchy ze śliwkami, or plum pancakes, offer a delightful blend of flavors and textures that make for a perfect treat. Their fluffy consistency combined with the sweetness of plums creates a memorable culinary experience. This recipe not only captures the essence of seasonal fruits but also encourages creativity in the kitchen, allowing for variations that suit personal tastes.

## More recipes suggestions and combinations

### **Apple and Cinnamon Racuchy**

Swap plums for apples and add a dash of cinnamon for a warm, comforting flavor.

### **Chocolate Chip Racuchy**

Incorporate chocolate chips into the batter for an indulgent chocolate twist.

### **Banana and Nut Racuchy**

Mix mashed bananas and chopped nuts into the recipe for a hearty and nutritious option.

### **Berries and Vanilla Racuchy**

Use a mix of fresh berries and vanilla extract for a burst of freshness and sweetness.

See also Festive Holiday Antipasto Cheese Log



**Sweet Potato and Maple Syrup Racuchy**

Add mashed sweet potatoes and a hint of maple syrup for a unique and nutritious alternative.

**Zucchini and Lemon Racuchy**

Grate zucchini into the batter and add lemon zest for a refreshing summer version.



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