Multigrain Pancakes

This recipe was inspired by the Surprise Flapjacks in <u>The Silver Palate Good Times</u> <u>Cookbook</u> by Julee Rosso and Sheila Lukins (Workman, 1985). You make the batter in the food processor and just dump everything in and let it whiz around. Also, I made the batter on Sunday, cooked up a batch for the boys that morning, and stored the rest in a glass jar in the fridge. They've had fresh pancakes every day since (today's Wednesday), so I can safely say that batter keeps for several days; each day you just shake the jar and cook up as many pancakes as you like.

Makes 8 to 10 servings, or pancakes for 4 breakfasts for 2 children, plus a few extra

3/4 cup whole wheat pastry flour

3/4 cup all-purpose flour

3/4 cup old-fashioned rolled oats

1/3 cup stone-ground cornmeal (I used medium grain because I enjoy the slight crunch)

2 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

6 tablespoons cold butter, in pieces

3 eggs

1 cup of plain yogurt whisked with 2 cups milk (or substitute 3 cups buttermilk)

Place two flours, oats, cornmeal, baking powder and soda, and salt in a food processor fitted with the steel blade and process until well blended. Add the butter and process again until it resembles coarse meal. Add the eggs, yogurt and milk and process again until you have a relatively smooth batter. (You'll need to stop the machine once or twice and very carefully sweep the sides with a thin rubber spatula to incorporate all the clingy bits that get stuck there.) Transfer batter to a mixing bowl or, better yet, a very large, lipped 2-quart glass measuring cup (if you happen to have one) and give it a few vigorous folds with your spatula to combine the batter well. It's fine if it's still a bit lumpy.

Preheat a cast-iron griddle, or your favorite pancake-making apparatus, over mediumhigh heat until a drop of water sizzles, spray it with nonstick spray, and spoon the batter onto the hot surface. Cook a minute or two on each side, or until golden brown. The pancakes will be relatively thin, so they'll cook quickly. Store any unused batter in a tightly covered glass jar in the fridge for up to 3 days.