

Challah Bread Pudding Pancakes With Cinnamon-Sugar Butter & Vanilla Maple Syrup

Makes about 15-18 pancakes, serves 8

You can cut up the bread at least a day ahead, and combine the dry and wet ingredients separately the night before; blend them together before cooking the pancakes. Make sure the bread is stale, and don't overmix the batter, which will make these gummy. The pancakes' interior should have the texture of barely cooked bread pudding.

The cinnamon-sugar butter:

- 2 sticks (1 cup) cold unsalted butter
- 1/4 teaspoon kosher salt
- 2 teaspoons ground cinnamon
- 2 tablespoons sugar

The vanilla maple syrup:

- 1 cup pure maple syrup
- 1 vanilla bean

The pancakes:

- 1 pound stale challah or other firm bread of choice, cut into 1-inch cubes
- 3 cups milk
- 1 1/4 cups all-purpose flour
- 2 1/2 tablespoons sugar
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 3 eggs, beaten
- 1 teaspoon vegetable oil
- Butter, for cooking

For the cinnamon-sugar butter: Melt 1 stick of butter in a small saucepan over medium heat. Add the salt, cinnamon and sugar, and

continue to cook, stirring occasionally, until the sugar dissolves.

Remove from heat, and pour butter mixture into the bowl of a stand mixer fitted with the whisk attachment. Add the remaining stick of cold butter, and whisk on the lowest setting until everything is combined, taking care to avoid splatters. Turn the mixer to medium-high, and whisk for about 10-12 minutes, until the butter is light and slightly fluffy. Set aside.

For the syrup: Pour the maple syrup into a small saucepan; scrape and split the vanilla bean, and add to the pan. Bring to a simmer over medium-low heat, and simmer about 2-3 minutes, whisking to break up the vanilla. Remove from heat and let steep until ready to serve. Remove and discard the vanilla bean before serving.

For the pancakes: Place the bread cubes in a large bowl. Pour milk over the bread, and let soak for about 8 to 10

minutes, until softened.

Meanwhile, combine the flour, sugar, baking powder and salt in a small bowl. Add to the bread mixture, and gently fold until just about half incorporated. Add eggs and vegetable oil, and finish mixing gently.

Preheat a skillet or griddle over medium heat until a drop of water sizzles and evaporates when it hits the surface. Add enough butter to coat the bottom. Drop pancake batter by 1/3 cup measurements onto the hot surface. Cook about 3 to 4 minutes on one side, gently flip, and continue to cook for another 3 to 4 minutes without pushing down on the pancakes.

Serve the pancakes with the cinnamon-sugar butter melted over the top and vanilla maple syrup for dipping. You should have plenty of leftover cinnamon-sugar butter, which can be used for another purpose.

Per serving: 525 calories, 13 g protein, 79 g carbohydrate, 18 g fat (9 g saturated), 144

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