



Easy Blini Russian Pancake

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

5

Description

This blini recipe makes bitesized pancakes that result in perfect appetizers Top blini with smoked salmon creme fraiche or even caviar Add a sprig of dill and they are sure to impress My children also love eating these plain too

Ingredients

— - 1 cup all-purpose flour - $\frac{3}{4}$ teaspoon salt - $\frac{1}{2}$ teaspoon baking powder - $\frac{3}{4}$ cup milk - 2 tablespoons milk - 1 large egg - 1 tablespoon melted unsalted butter - 1 tablespoon unsalted butter

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Combine flour
2. salt
3. and baking powder in a bowl. Dotdash Meredith Food Studios Whisk 3/4 cup plus 2 tablespoons milk
4. egg
5. and 1 tablespoon melted butter together in a separate bowl. Mix into the flour mixture until the batter is fully combined. Dotdash Meredith Food Studios Heat 1 tablespoon butter in a large skillet over medium-low heat. Cooking several blini at a time
6. drop batter
7. one tablespoon at a time
8. onto the heated skillet. Dotdash Meredith Food Studios Cook until bubbles form
9. 1 1/2 to 2 minutes. Flip and continue cooking until brown
10. about 1 minute more. Move to a paper towel-lined plate to help soak up excess butter. Dotdash Meredith Food Studios Repeat with the remaining batter. Dotdash Meredith Food Studios Recipe Tip For a more traditional taste
11. replace 1/3 cup of the all-purpose flour with 1/3 cup of buckwheat flour.