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Fritzel's Griddle Cakes With Blueberry Sauce

Recipe adapted from LostRecipesFound.com

Makes 4 servings (8 to 10 pancakes)

Blueberry Sauce

- 2 pints fresh blueberries
- 1 cup unsweetened cherry juice
- 1 tablespoon grated lemon or orange zest
- ½ cup sugar
- ⅓ cup corn syrup
- 1 tablespoon fresh lemon juice

Griddle Cakes

- 2 cups cottage cheese
- 1 tablespoon fresh lemon juice
- ¼ cup sugar
- 2 large eggs, beaten
- 1 cup all-purpose flour
- ¼ teaspoon salt
- Butter, for cooking
- Sour cream, for serving

1. Make the blueberry sauce: In a medium saucepan over high heat, combine the blueberries, cherry juice and citrus zest. Bring to a gentle boil, then gradually add the sugar, stirring until dissolved. While stirring, press the berries against the side of the pan with a wooden spoon to lightly crush them and to help release their juices. Add the corn syrup and lemon juice, bring to a rolling boil, and cook for 15 minutes. Pour into heat-safe containers and refrigerate until serving.
2. Make the batter: Pass the cottage cheese through a fine-mesh strainer or sieve into a large bowl. Add the lemon

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juice, sugar, eggs, flour and salt and stir to make a thick batter.

3. Cook the griddle cakes: In a large skillet or griddle, melt some butter over medium-high heat. Working in batches, spoon $\frac{1}{4}$ cup of the pancake batter into the pan. Cook the pancakes until the edges begin to brown and air bubbles form on the surface, about 3 minutes. Flip the pancakes and cook until golden, about 1 to 2 minutes longer. In a small pot or microwave, reheat the blueberry sauce. Serve the pancakes hot with the warm blueberry sauce and a dollop of sour cream.