

# Gather at Home

Over 100 Simple Recipes, DIYs, and Inspiration for a Year of Occasions

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# Fluffy Buttermilk Pancakes

Serves 4 to 6

Liam and Lillya request pancakes almost every morning. And I don't blame them. Who doesn't love pancakes—especially when they're heart shaped and delivered in bed? This pancake recipe will make you fall in love every day of the year. It never disappoints. The extra-fluffy texture of the pancakes is thanks to the whipped egg whites. My trick is to make more than we'll need, freeze the extras, and pop them in the toaster the next morning. This makes busy breakfasts before school a no-brainer.

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1¾ cups (425 mL) all-purpose flour  
2 tablespoons (30 mL) granulated sugar  
1½ teaspoons (7 mL) baking powder  
1 teaspoon (5 mL) baking soda  
¼ teaspoon (1 mL) salt  
2 eggs, separated  
1½ cups (375 mL) buttermilk  
2 teaspoons (10 mL) pure vanilla extract  
2 tablespoons (30 mL) unsalted butter, melted, more for cooking

## Toppings (optional)

1½ cups (375 mL) whipped cream  
1 cup (250 mL) pure maple syrup  
½ cup (125 mL) each fresh strawberries, raspberries, or fruit of choice

1. Preheat the oven to 275°F (140°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
3. In a medium bowl, whisk together the egg yolks, buttermilk, vanilla, and melted butter. Pour the buttermilk mixture into the centre of the flour mixture and whisk until just combined, making sure not to overmix. It's okay if some lumps remain.
4. In a large, clean bowl, whip the egg whites with a hand mixer or a large whisk until they're light and fluffy, and hold a peak. Gently fold them into the pancake batter using a rubber spatula.
5. Heat a non-stick frying pan over medium heat and add enough butter to coat the pan. If using a heart-shaped pancake mould, spray the inside of the mould with cooking spray. Pour about ¼ cup (60 mL) of batter into the pan or mould. Wait until bubbles start to form around the edges (about 2 minutes), then flip and cook the pancake for another minute, until golden brown on each side. Transfer cooked pancakes to the prepared baking sheet and slide them into the oven to keep warm. Repeat until there is no more batter.
6. Serve with whipped cream, maple syrup, and fresh fruit, if desired. Leftover pancakes can be stored in an airtight container in the freezer for up to 3 months.





# Maple, Lemon, and Garlic Glazed Salmon with Asparagus

Serves 4

On the west coast of Canada, where I live, we are known for our delicious fresh caught salmon, which make their way from the Pacific Ocean to their spawning grounds through the Fraser River, which runs through mainland British Columbia. Our cousin Anthony goes on fishing excursions every year and always brings us back a few fresh catches, making this recipe even better. Prepared with Canadian maple syrup for added sweetness and served with locally grown asparagus, this recipe is a true Canadian classic.

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2 tablespoons (30 mL) extra-virgin olive oil  
2 tablespoons (30 mL) pure Canadian maple syrup  
2 teaspoons (10 mL) white balsamic vinegar  
2 teaspoons (10 mL) fresh lemon juice  
1 teaspoon (5 mL) grainy Dijon mustard  
2 cloves garlic, minced  
4 (6 ounces/170 g each) skin-on salmon fillets, about 1 inch (5 cm) thick  
1 bunch fresh asparagus, ends trimmed  
Sea salt and freshly ground black pepper  
4 lemon wedges, for serving

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a small bowl, whisk together the olive oil, maple syrup, vinegar, lemon juice, mustard, and garlic.
3. Place the salmon fillets in a medium glass dish, skin side down, and pour three-quarters of the marinade over the salmon. Cover with plastic wrap and place in the fridge to marinate for 10 to 15 minutes.
4. Arrange the asparagus in a single layer on the prepared baking sheet, drizzle with the remaining marinade, and toss to coat. Transfer the salmon to the baking sheet, skin side down, nestled among the asparagus. Season everything generously with salt and pepper.
5. Bake for 12 to 15 minutes, until the salmon has an internal temperature of 130°F (55°C). The salmon should be firm to the touch but still pink in the centre. Serve immediately with lemon wedges.