

Recipe adapted from *allrecipes.com* and *www.russianlife.com*.



Russian Blini

2 c of warm milk
1 packet of dry active yeast
1 t sugar
1 c buckwheat flour
4 eggs, beaten
1/4 c heavy whipping cream
1/2 c heavy cream
1/2 t salt
1-1/3 c all-purpose flour

Pour the warm milk into a large bowl and add the yeast. Allow to rest for five minutes. Next stir in the sugar and buckwheat flour. Cover and let rise for one hour.

Add the beaten eggs, sour cream, heavy whipping cream, salt and all-purpose flour to the bowl and mix together. Stir until a creamy batter forms. Cover and let rest for an additional two hours.

Heat a large skillet, or iron griddle over medium heat. Spray pan with cooking spray and pour small amounts of the batter to form 4" to 7" wide pancakes. Cook until the batter begins to set and dry, then flip to brown on the other side. Repeat.

Serve warm with choice of jams/jellies, honey, syrup, caviar, smoked salmon, sour cream or green onions.