

Heavenly Hots

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 Large eggs
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 4 tablespoons cake flour
- 2 cups sour cream
- 3 tablespoons sugar

shortening to grease the griddle

Instructions

This recipe was featured in today's New York Times. It turned out really nice for a Sunday breakfast.

Combine all of the ingredients (except chortening) and refrigerate 1 hour or overnight.

Whisk batter again and drop onto hot greased griddle 1 tablespoon at a time.

Batter should spread into a 3" circle. When bubbles form on the top of the cake, flip and cook slightly on the second side.

The center of the cake whould remain creamy and custard-like. Serve with fresh

perries and a light syrup-I chose Blackberries.	