

The Russian Pancake Blini

Traditional Russian blini recipe - thin, crepe-like pancakes perfect for breakfast. Easy homemade blini with sweet or savory toppings in 40 minutes.

15 min

PREP

25 min

COOK

40 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 2 egg
- 2.5 cup milk
- 1 tbsp sunflower oil
- 2 tbsp butter
- 1 tsp vanilla extract
- 1 tbsp granulated sugar
- 0.5 tsp salt
- 0.5 tsp baking powder
- 1 cup flour

Instructions

- 1 Make the batter**

Crack 2 eggs into a large mixing bowl and whisk until well combined and slightly frothy, about 1 minute.
- 2** Warm 2.5 cups milk to room temperature or slightly warm (about 70-80°F/21-27°C). Pour the warm milk into the eggs and whisk until completely smooth.
- 3** Melt 2 tablespoons butter in microwave or small saucepan until just melted. Add the melted butter, 1 tablespoon sugar, 1 teaspoon salt, 1 tablespoon vegetable oil, 1/2 teaspoon vanilla extract, and 1/2 teaspoon baking soda to the bowl.
- 4** Whisk all wet ingredients together until completely combined, about 30 seconds. Gradually add 1 cup flour while whisking continuously to prevent lumps, until the batter is completely smooth and has the consistency of heavy cream.

5 **Cook the blini**

Heat a non-stick pan or well-seasoned cast iron skillet over medium heat until a drop of water sizzles and evaporates immediately. Lightly butter the pan using a paper towel or pastry brush.

6 Pour about 1/4 cup batter into the center of the hot pan. Immediately lift and tilt the pan in a circular motion to spread the batter into a thin, even circle covering the bottom of the pan.

7 Cook for 45-60 seconds until the bottom is golden brown and the edges begin to lift slightly from the pan. Using a thin spatula, carefully flip the blini and cook the other side for 30-45 seconds until lightly golden.

8 Transfer the cooked blini to a warm plate and cover with a clean kitchen towel to keep soft and warm. Repeat with remaining batter, lightly buttering the pan between each blini as needed.

9 **Serve**

Serve the blini immediately while warm with your choice of sweet toppings like jam, honey, or sour cream, or savory options like smoked salmon and dill.

Tips

Let the batter rest for 10-15 minutes before cooking to allow the flour to fully hydrate, resulting in smoother blini.

Use a ladle or measuring cup to portion consistent amounts of batter, ensuring uniform pancake sizes.

Keep cooked blini warm by stacking them on a plate covered with a clean kitchen towel while you finish the batch.

The first blini is often imperfect as the pan adjusts to temperature - don't be discouraged if it doesn't turn out perfectly.

For extra-thin blini, tilt and rotate the pan immediately after adding batter to spread it evenly across the surface.

Test the pan temperature by sprinkling a few drops of water - they should sizzle and evaporate quickly when the pan is ready.

If batter becomes too thick while cooking, gradually whisk in small amounts of warm milk to maintain the proper consistency.

Stack finished blini with parchment paper between layers to prevent sticking if making a large batch.