

# Breakfast Expectations Elevated

New cookbook makes high-altitude cooking a piece of cake

BY AMY HIGGINS | [RECIPES@COLORADOCOUNTRYLIFE.ORG](mailto:RECIPES@COLORADOCOUNTRYLIFE.ORG)

It's Time  
to Elevate  
Your Culinary  
Endeavors

At one time or another, scads of Colorado cooks have forsaken their whisks due to concave cakes and dry batter — that is, until they identify the problem: altitude. With an average elevation of around 6,800 feet, according to CSU's Colorado Climate Center, the Centennial State's sky-high setting is majestic, but cooks can feel they hit rock bottom when their cakes constantly crumble. But blogger ([doughyed.com](http://doughyed.com)) and author Nicole Hampton knows how to navigate elevation. Her latest cookbook, *High-Altitude Breakfast: Sweet & Savory Baking at 5,000 Feet & Above*, was created in her Colorado home — just like *Sugar High*, featured in the February 2019 issue of *Colorado Country Life* — and the recipes within will no doubt elevate your culinary endeavors. The best part: These recipes can be enjoyed in altitudes of all sizes and during all times of the day.



Enter our contest to win a copy of *High-Altitude Breakfast*. Visit [MonthlyContests@coloradocountrylife.coop](http://MonthlyContests@coloradocountrylife.coop) for details on how to enter.



## Blueberry Cheesecake Pancakes

Makes 8 to 10 pancakes

FOR THE BLUEBERRY TOPPING: FOR THE CHEESECAKE FILLING:

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 1 pint fresh blueberries       | 8 ounces cream cheese, softened   |
| 1/4 cup sugar                  | 1/2 cup sugar                     |
| 1 tablespoon fresh lemon juice | 1 teaspoon vanilla extract        |
| 1 tablespoon cornstarch        |                                   |
| 1/8 teaspoon salt              | 1 batch basic buttermilk pancakes |
| 2 to 3 tablespoons water       | Butter for cooking                |

To make the blueberry topping, in a small saucepan stir together the blueberries, sugar, lemon juice, cornstarch and salt. Cook the mixture over medium heat, stirring often, until the mixture becomes bubbly and thick, 8 to 10 minutes. Remove the pan from the heat and stir in 2 tablespoons water. If the mixture is too thick to drizzle, add another tablespoon of water. Keep warm.

To make the cheesecake filling, in a bowl, whisk together the cream cheese, sugar and vanilla until smooth. Cover and set aside.

Prepare the pancake batter as directed. (Visit [coloradocountrylife.coop/recipes](http://coloradocountrylife.coop/recipes) for Basic Buttermilk Pancakes or use your favorite recipe.)

Preheat the oven to its lowest setting (that's 170 degrees for me), if desired. Heat a large skillet over medium heat, and melt a small pat of butter in the pan. In batches, add about 1/3 cup batter per pancake to the hot pan, spacing them evenly. Cook until golden brown, 1 to 2 minutes on each side. Transfer the cooked pancakes to a plate and keep warm in the oven while you cook the rest of the batter.

To serve, divide the pancakes among serving plates. Layer each pancake with the cheesecake filling and then top the with the warm blueberry topping.



### FIND MORE ONLINE

If you're looking for another great crowd-pleasing breakfast dish, try Nicole Hampton's **Carrot Cake Waffles**. Get the recipe at [coloradocountrylife.coop](http://coloradocountrylife.coop).