Cinnamon Sour Cream Pancakes

Makes 8 4-inch pancakes

2 large eggs, separated
1 cup sour cream (light works just fine)
1 Tablespoon granulated sugar
1/4 teaspoon ground cinnamon
1/2 cup flour
1/2 teaspoon baking powder
1/4 teaspoon kosher salt
1 Tablespoon butter for cooking
Unsalted butter and pure maple syrup for serving

Beat the egg whites in a bowl until soft peaks form. Set aside. Whisk the egg yolks and sour cream together. Add the sugar and cinnamon and whisk until blended. Combine the flour, baking powder, and salt in a bowl. Stir the flour mixture into the batter then gently fold in the egg whites.

Melt the butter in a skillet or on a griddle. In batches, spoon the batter into the skillet and spread slightly, making a 4 inch pancake. Cook until small bubbles form and the bottom is light brown. Flip and cook the second side until golden. Keep warm until all pancakes are cooked and serve immediately with butter and pure maple syrup.