

Blueberry Pancakes

You will want to ensure your pan or griddle is pre-heated. I usually start on higher heat and then back off. You can use butter or oil to lubricate the cooking surface. Pancakes should be flipped with bubbles are evident in the top.

2 cups all-purpose flour	1 cup milk or buttermilk
3 tablespoons white sugar	1 egg
1 ½ teaspoon baking powder	2 tablespoons butter, melted
1/2 teaspoon baking soda	Blueberries
1/2 teaspoon salt	

Mix all dry ingredients with a whisk and set aside.

Melt the butter and add egg and milk. Mix with a whisk or mixture until fluffy. This is important; you really want to raise the volume of the wet ingredients for a fluffy pancake.

When well mixed, gently add the dry ingredients and mix thoroughly. You don't want lumps but you don't want to over mix either.

This recipe can also be used for waffles. Just add more milk if you need a thinner consistency.

You can mix the blueberries right into the batter, or add them to the pancakes once they are on the grill.