



Blueberry Pancakes

Ingredients:

1 $\frac{1}{3}$ cups all-purpose flour
3 tsp baking powder
 $\frac{1}{2}$ tsp salt
 $\frac{1}{3}$ cup sugar
1 egg
1 cup milk (or buttermilk)
3 tbsp melted butter or
vegetable oil

$\frac{1}{4}$ tsp vanilla

1 cup fresh or frozen blueberries

Preparation:

In a bowl, combine flour, baking powder, salt and sugar. In a small bowl, beat egg thoroughly then add milk (or buttermilk) and combine thoroughly.

Make a well in the dry ingredients

and slowly add the egg-milk mixture. Add the melted butter and vanilla. Stir quickly until ingredients are just mixed and batter is still lumpy in appearance.

Drop by 1/4 cupfuls on medium-hot pancake griddle or non-stick pan.

Sprinkle with fresh blueberries.

Cook pancakes until they are filled with bubbles and the under-side is golden brown. Turn and brown the other side.

Serve with butter, maple syrup and a dusting of icing sugar.

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