

BLUEBERRY PANCAKES

Ingredients

1¼ Cups of flour
1 tsp. of baking powder
2-3 pinches of salt
¼ Cup of sugar
1 egg
2/3 Cup of milk
1 Cup of blueberries
2 Tbsp. of butter

Equipment

Fine mesh sieve or regular sifter
Mixing bowls
Large spoon
Whisk or egg-beater
Measuring cups and spoons
Large frying pan
Spatula

1. Sift all dry ingredients together in the medium size mixing bowl.
2. Whisk the egg and milk together in the small mixing bowl.
3. Add the egg and milk mixture to the dry ingredients in the medium bowl.
Beat using a large spoon.
4. Fold the blueberries into the rest of the batter very carefully.
5. Put a quarter of the butter that you measured earlier into the frying pan and cook over medium heat until it starts to bubble.
6. Place a large spoonful of batter into the frying pan for each pancake.
Pan will probably hold 2 pancakes at a time.
7. Fry the pancakes until they are bubbly on top and golden on the bottom (about 2 minutes).
8. Flip the pancakes over with the spatula and cook for another 2 minutes or until completely cooked through.
9. Repeat steps 6-8 with the remaining butter. (Makes 8 pancakes)

