

Blueberry Pancakes

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A delicious way to start any day, this classic recipe features the sweet taste of fresh blueberries folded into the batter and fried to perfection. Serve topped with fresh berries and syrup for a memorable start any time.

Ingredients:

2 large eggs
2 c. milk
2 c. flour
1/2 c. fresh blueberries
4 Tbsp vegetable oil
2 Tbsp sugar
2 Tbsp baking powder
2 tsp vanilla
1/8 tsp salt

Directions:

1. In large bowl combine flour, sugar, baking powder and salt.
2. In medium bowl beat eggs, milk, vegetable oil and vanilla. Stir into flour mixture until just smooth. Fold in fresh blueberries.
3. Heat a large lightly oiled griddle or skillet over medium high heat. Pour 1/4 c. of batter into hot skillet and cook pancake until puffed and dry around edges. Turn, and cook until it turns golden brown. Repeat until all batter is used.

Serve hot.

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