



BLUEBERRY BUTTERMILK PANCAKES

SERVINGS: 4 | PREP TIME: 5 MINS | COOK TIME: 5 MINS

INSTRUCTIONS:

1. Heat griddle to medium high heat
2. Whisk together dry ingredients in large mixing bowl
3. Whip egg whites to soft peaks
4. Stir together buttermilk, egg yolks and melted butter
5. Add buttermilk mixture and blueberries to dry ingredients, stir together
6. Gently fold in egg whites
7. Add buttermilk to achieve desired thickness
8. Brush griddle with canola oil
9. Ladle batter onto hot griddle
10. Once pancakes develop golden brown crust (2-3 minutes) flip to other side
11. Cook on other side an additional 2-3 minutes
12. Serve with pure maple syrup

INGREDIENTS:

1.5 cups all-purpose flour
1 TBSP. baking powder
1 TBSP. baking soda
2 TBSP. sugar
1 TBSP. salt
2 eggs (separated)
1 cup buttermilk
3 TBSP. melted butter
1 cup fresh blueberries
Canola oil