



## *Fluffiest Blueberry Pancakes*



### **Ingredients:**

- $\frac{3}{4}$  cup milk
- 2 TBLs white vinegar
- 1 cup flour
- 2 TBLs sugar
- 1 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- 1 egg
- 2 TBLs melted butter
- 1+ cup fresh blueberries
- More butter for the pan

### **Method:**

1. Mix the milk and vinegar and let it sit for a minute or two You are making "buttermilk" here. Note, you can use real buttermilk if desired.
2. Whisk the dry ingredients together.
3. Whisk the egg, milk, and melted butter into the dry ingredients until just combined.
4. Heat a nonstick pan over medium heat. Melt a little smear of butter in die pan (essential for giving a yummy golden brown crust).
5. Pour about  $\frac{1}{3}$  cup of batter into the hot skillet and spread it flat like (it will be thick).
6. Arrange a few blueberries on top. Cook until you see little bubbles on top and the edges starting to firm up. Flip and cook for another 1-2 minutes until the pancakes are sky high fluffy and cooked through.
7. Serve with butter and maple syrup, and top with more fresh berries if desired.

Texture: For thick pancakes, use  $\frac{3}{4}$  cup milk as directed. For lighter, slightly less fluffy pancakes, use 1-cup milk.