



Blueberry Pancakes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup flour - 1 heaping tbs sugar - 1 tsp baking soda - 1/2 tsp baking powder - 1 egg - 3 tbs melted butter - approx. 1 cup milk (or buttermilk) - 1 pint of fresh blueberries (washed, dried and picked over) - extra butter - good maple syrup

Instructions

Delicious pancakes that are very simple to make. I like to brush them with butter and give them a generous douse in real maple syrup (not the sugar water junk that they try to pass off as syrup). 1. Mix all the dry ingredients together with a big wisk. 2. Mix all the wet ingredients. Make sure you let the butter cool or it will cook the egg. I usually melt the butter in a measuring cup and then fill the rest of the way with milk. Use more milk for thinner pancakes. Use less milk for thick, fluffy American pancakes! 3. Make a well in the dry ingredients and pour in the liquid. Use the wisk to combine everything. 4. Use a 3/4 dry measuring cup to scoop the batter onto a medium to low heated skillet. Use lower heat so that the tops won't burn. Don't worry if the blueberries seem like they are too big, the batter will rise up to engulf them. 5. I find that the key to making good pancakes is to wait until bubbles rise up through the batter and the edges are about 1/2 the radius cooked towards the center. This is when I flip the pancake over to get them a nice golden brown. 6. While I make each pancake (this recipe makes about 8 huge flapjacks) I like to put a pat of butter on top after it comes off the pan. I also stack the pancakes so that they keep each other warm and then they are still nice and fresh when they get to the table. 7. Apply your maple syrup generously and CONSUME!