

Blueberry Pancakes with Scrambled Eggs

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/2 Cup Heartsmart Bisquick Mix
- 1/3 Cup Skim milk
- 1 1/2 teaspoon yogurt (Any flavor)
- Handful of blueberries
- Cinnamon
- Chopped almonds
- Butter
- 2 Eggs

Instructions

1. Mix the pancake mix, milk, and yogurt together in a bowl.

2. Heat skillet and evenly spread butter. Scoop out 1/3 cup of pancake mix. Before flipping sprinkle some cinnamon and add some bluberries. Try not to put blueberries on the edges.

- 4. Flip and let cook until finished.
- 5. Repeat with the rest of the mix. You don't have to add more butter.
- 6. Crack the eggs in a bowl and mix. Add any desired seasonings.
- 7. Add more butter to the skillet for eggs. Pour eggs in and scramble.

8. Place pancakes and eggs on a plate. Sprinkle chopped almonds on top of pancakes.

*Can serve with syrup and extra blueberries!!!! Serves 1.