

# RECIPE FOR

Blueberry Buttermilk Pancakes

NAME OF DISH

FROM THE KITCHEN OF

Living in Sugar

INGREDIENTS

SERVES

Makes 12 -14  
6" pancakes

PREP TIME

15 minutes

TOTAL TIME

25 minutes

OVEN TEMP

170°F

3 Cups All purpose flour  
2 Tablespoons Sugar  
1 1/2 teaspoon baking powder  
1 1/2 teaspoons baking soda  
2 large eggs  
2 Cups buttermilk  
3 Tablespoons unsalted butter,  
melted & cooled  
1/2 teaspoon vanilla  
1/4 teaspoon salt  
1 Cup fresh or frozen blueberries

DIRECTIONS

- Preheat your oven to 170°F.
- Combine dry ingredients in a bowl (including 2T sugar)
- In a separate bowl, whisk eggs, buttermilk & butter together
- Add dry ingredients to wet & mix until just combined
- Add blueberries to the mix and fold in.
- Preheat skillet to 350°F & spray with non-stick spray
- Using a 1/3 cup measure cook your pancakes for approx. 2min on one side, flip and cook for 2 minutes on the other
- Move finished pancakes to the oven rack & keep warm until serving.