

Blueberry Pancakes (Working as a kitchen)

*Recipe adapted from *Company's Coming* cookbook

Ingredients:

1 1/2 cups	AP flour	375 mL
1 Tbsp	baking powder	15 mL
1 Tbsp	granulated sugar	15 mL
1/4 tsp	salt	1.25 mL

1 1/2 cups	milk	375 mL
1	egg, lightly beaten	
2 Tbsp	oil (canola or vegetable)	30 mL

1/2 cup blueberries (fresh or frozen)

1. Combine dry ingredients in a large mixing bowl.
2. Whisk together wet ingredients in medium mixing bowl.
3. Toss blueberries in approximately 2 tsp flour to coat them so they will distribute in batter and not sink to the bottom.
4. Add wet ingredients and blueberries to dry ingredients and mix with a **wooden spoon** just until combined. **DO NOT OVERMIX**. You want your batter to be slightly lumpy.
5. Heat 2 frying pans over **medium** heat. Lightly spray with non-stick cooking spray. Pour batter into frying pan using a 1/4 cup dry measure. Make 2-3 pancakes at a time but don't overcrowd the pan.
6. Cook pancakes for 2-3 minutes, until bubbles form in center of pancakes and edges look dry. Turn and cook for 1-2 minutes longer or until golden and puffed. Repeat with remaining batter, adjusting heat as necessary to prevent burning.
7. Place cooked pancakes onto plates and do clean-up before adding syrup.