



# Buttermilk BLUEBERRY Pancakes

## ingredients:

4 cups of all purpose flour

1 Tbs. of baking powder plus 1 tsp

¾ cup of sugar

1 tsp salt

6 large eggs, separated

3 cups of buttermilk

¾ cup unsalted butter, melted

3 Tbs. pure vanilla extract

3 cups of fresh blueberries

## how to make:

Measure and sift the flour, baking powder, sugar and salt into a large mixing bowl.

In a separate bowl, whisk together the egg yolks, milk, melted butter and vanilla until combined. Whisk the wet mixture into the dry mixture to create a batter that is still fairly lumpy.

With an electric mixer, whip the egg whites until they reach soft peaks

Mix half of the whipped egg whites into the batter with a rubber spatula. Fold the remaining half of egg whites into the batter. Make sure to keep the batter fairly lumpy with large part of egg whites still showing. Over mixing will dry out your batter and give you flat pancakes.

Heat your griddle to 345 degrees. Use butter to lightly grease your hot griddle.

Using an ice cream scooper, drop scoops of batter onto the griddle, forming pancakes to your size preference. Allow them to begin cooking.

Once pancake starts to cook, and the batter looks a bit more solidified, drop a generous amount of blueberries on each pancake.

The batter will start to form bubbles. Gently lift a portion of the pancake off the griddle and check to see if the underside is golden brown. If they are ready, carefully flip the pancake.

When both sides of the pancakes are golden brown, remove from the griddle with a spatula. Cover with aluminum foil until ready to serve.

Repeat this process until all of your pancake batter is used.

RECIPE BY SINCLAIR & MOORE CALLIGRAPHY/DESIGN BY la HAPPY