

Spangler's Blueberry Pancakes

Dry Ingredients

1 Cup Flour
1 tsp Baking Soda

Wet Ingredients

2 Beaten Eggs
1 Cup Buttermilk
4 Tb Melted Butter

Topping

5 – 7 Blueberries per Pancake

Mix the dry and wet ingredients separately. Stir the dry ingredients into the wet and let set for at least 10 minutes.

Heat a griddle to 350 degrees. Lightly oil the griddle surface. Pour $\frac{1}{4}$ cup of batter for each pancake. Place 5 – 7 blueberries on each pancake. Fry until golden brown before flipping. Cook second side until all the batter is cooked.

Serve with bacon, ham or sausage.

Options: Substitute other fresh fruit for the blueberries. Try adding chopped pecans to the batter and top with sliced bananas.

(Serves 3 – Makes 9 Pancakes)