

Julietta's Blueberry Pancake Recipe

1. Set up your cooking station: Place your non-stick pan (or iron skillet, or griddle) on the stove and turn the heat to medium low. Let sit there and heat up while you are mixing your ingredients. Place a cooling rack next to your pan on the stove.

2. Gather these utensils: mixing bowl, whisk, spatula for turning over pancakes, 4-cup glass measuring cup, assorted measuring cups and spoons.

3. Gather these ingredients: unbleached all-purpose flour, baking powder, brown sugar, sea salt, ground nutmeg, cinnamon, eggs, milk, vanilla, olive oil (or vegetable oil), 1 pint of blueberries

4. In a bowl, whisk together:

1 1/2 cups of unbleached all-purpose flour
1 1/2 teaspoons of baking powder
3 teaspoons of brown sugar
1/2 teaspoon of sea salt
1/2 teaspoon of ground nutmeg
1/4 teaspoon of cinnamon

5. In a 4-cup glass measuring cup add:

1 1/2 cups of milk
2 eggs
1/2 teaspoon vanilla



6. Mix wet ingredients together:

Whisk milk, eggs, and vanilla well in measuring cup. Pour wet ingredients into the bowl of dry ingredients and whisk together until all the dry ingredients are incorporated.

7. To this mixture, add: 3 tablespoons of oil (olive, or any good vegetable oil). Whisk together well in bowl until there are no lumps and batter is smooth. Pour batter back into 4-cup glass measuring cup.

8. To cook the pancakes: Pour batter into center of your heated pan until it spreads into a 5-6 inch round. Drop 8 or so blueberries directly on to your pancake. When the sides begin to dry and the little bubbles floating to the top create lasting open holes, flip your pancake over. Each side takes about 2 minutes.

9. Cool and serve: Remove pancake from pan and place on your cooling rack. Let pancake cool completely before stacking with other pancakes. This keeps steam from forming and making your pancakes mushy. Serve with salted butter and good quality maple syrup. And more blueberries if you want! Enjoy. :)