

Blueberry Pancakes



Introduction

Soft, fluffy, and filled with juicy blueberries, these blueberry pancakes are a perfect breakfast or brunch. Serve them with butter or yogurt, maple syrup, and extra blueberries on top.

Prep Time : 10

|

Cook Time: 20

|

Total Time: 30

Serving: 4

Ingredients

- 1½ cups all-purpose flour
- 2 tablespoons cane sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- Heaping ¼ teaspoon sea salt
- 1 large egg
- 1 cup plus 3 tablespoons milk
- ½ cup plain whole milk Greek yogurt
- 2 tablespoons avocado oil or melted butter, plus more for brushing
- 1½ teaspoons vanilla extract
- 2 cups blueberries, fresh or thawed frozen*
- Maple syrup, for serving

Instructions

1. In a large bowl, place the flour, sugar, baking powder, baking soda, cinnamon, and salt and stir to combine.
2. In a medium bowl, whisk together egg, milk, yogurt, avocado oil, and vanilla. Add the wet ingredients to the dry ingredients and mix until combined. If using fresh berries, fold them into the batter.
3. Heat a nonstick skillet to medium-low heat and brush lightly with oil. Use a ⅓-cup scoop to pour the batter into the skillet. If using frozen berries, evenly scatter them onto each pancake immediately after pouring the batter. Cook the pancakes for 1 to 2 minutes, or until bubbles form. Flip and cook for 1 to 2 additional minutes, or until the pancakes are puffed and golden brown. Serve with maple syrup.

Notes

Fresh and frozen berries are both great here, but you'll add them to the batter at different times. Fold fresh blueberries into the batter before pouring. Scatter frozen berries over the pancakes immediately after pouring the batter.