

Blueberry Pancakes



Servings: 8

2 cups all-purpose flour
1 teaspoon salt
4 teaspoons baking powder
1 tablespoon sugar
1 1/4 cups milk
2 large eggs
1/4 cup unsalted butter, plus 2
tablespoons, melted
1 teaspoon vanilla extract
2 cups blueberries

In a bowl whisk together all-purpose flour, salt, baking powder, and sugar.

Whisk in milk, eggs, 1/4 cup melted butter, and vanilla extract. Whisk until just combined.

Add blueberries and fold into the batter until combined.

Heat 2 tablespoons unsalted butter in a large skillet over medium heat. Ladle pancakes into the skillet. Cook until bubbles start to form in the pancake batter and the pancakes are golden on the bottom about 3 minutes. Flip and cook the pancakes for 3 minutes on the other side until the pancakes are cooked through.

Repeat with the remaining batter.

Serve

Per Serving (excluding unknown items): 214 Calories; 8g Fat (35.9% calories from fat); 6g Protein; 28g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 506mg Sodium; 4g Total Sugars; trace Vitamin D; 226mg Calcium; 2mg Iron; 104mg Potassium; 320mg Phosphorus. Exchanges: .