

Blueberry Buttermilk Pancakes

- 2 cups all-purpose flour
- 1 ½ teaspoons baking soda
- 1 ½ teaspoons baking powder
- ½ teaspoon salt
- 2 large eggs
- 2 ½ cups buttermilk
- ¼ cup melted butter
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 1 cup fresh or frozen blueberries

In one bowl, mix flour, baking soda, baking powder, and salt. In another smaller bowl, whisk eggs, buttermilk, and butter until blended. Stir egg mixture into flour mixture, then gently stir in blueberries.

Place a nonstick griddle or a 12-inch nonstick frying pan over medium heat. Lightly oil it and adjust the heat as needed to maintain an even temperature. Spoon batter onto griddle or pan and cook until pancakes are browned on the bottom and the edges start to turn dry, about 2 minutes. Turn with a wide spatula and let the other side brown.

Serve pancakes as cooked, or keep warm in a 200°F oven. Serve with butter and real maple syrup.

NOTE: These can be made as plain buttermilk pancakes, too, by leaving out the blueberries!

