

Buttermilk Pancakes with Blueberries

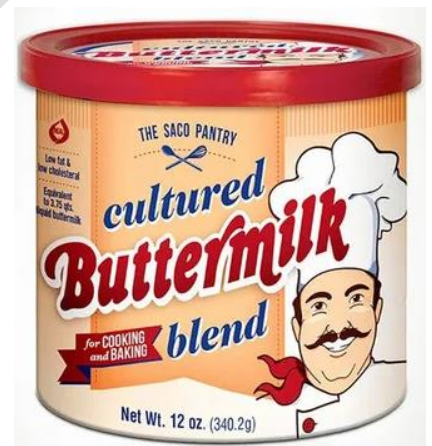
I make this with powdered buttermilk which keeps well in the refrigerator for months. This makes thick, fluffy pancakes that don't show bubbles on the surface so they must be flipped sooner than thinner pancakes.

Ingredients:

- 1 cup water
- 4 Tbsp. powdered buttermilk
- 1 egg
- 1/2 tsp. vanilla
- 1 cup flour
- 1/2 tsp. baking soda
- 1 tsp. baking powder
- 1 Tbsp. sugar
- 4 Tbsp. blueberries

Equipment

- Large skillet
- Whisk



Buttermilk Pancakes:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Warm the syrup and allow the butter to come to room temperature	5
	In a bowl, whisk together 1 cup water and 4 Tbsp. buttermilk powder	2
	Into the buttermilk, whisk 1 egg and 1/2 tsp. vanilla	2
	In a large bowl, combine 1 cup flour, 1/2 tsp. baking soda, 1 tsp. baking powder, and 1 Tbsp. sugar	2
	Pour liquid into the dry ingredients and fold to combine. Small lumps are OK. Do not stir vigorously. Allow to rest	10
	Heat pan on medium heat	5
	Use a quarter cup to transfer batter to the pan	1
	Place a few blueberries on each pancake	1
	Cook until the bottom is brown, check frequently to avoid burning.	3
	Flip and finish cooking	2
	Repeat for remaining batter	5
	Serve with butter and warm syrup	
	Total	38