

Name _____

Bursting Blueberry Pancake Bonanza

Ingredients:

1 cup all-purpose flour	1/4 teaspoon salt	1/2 teaspoon vanilla extract
2 tablespoons sugar	1 cup buttermilk	
1 teaspoon baking powder	1 large egg	1/2 cup fresh blueberries
1/2 teaspoon baking soda	2 tablespoons melted butter	Butter or cooking spray for the skillet
		Maple syrup for topping

Instructions:

Mix the Dry Ingredients:

In a mixing bowl, combine the all-purpose flour, sugar, baking powder, baking soda, and salt. Stir everything together until it's well-mixed.

Prepare the Wet Ingredients:

In another bowl, whisk together the buttermilk, egg, melted butter, and vanilla extract until the mixture is smooth.

Combine Dry and Wet Mixtures:

Pour the wet mixture into the dry mixture. Stir them together gently until they are just combined. Don't overmix; it's okay if there are a few lumps.

Add the Blueberries:

Gently fold in the fresh blueberries into the pancake batter. Be careful not to smash them; you want to keep those juicy bursts intact.

Heat the Skillet:

Heat a non-stick skillet or griddle over medium heat. Add a small amount of butter or use cooking spray to grease the skillet.

Cook the Pancakes:

Pour 1/4 cup of pancake batter onto the skillet for each pancake. You can make them bigger or smaller if you prefer.

Cook until you see bubbles forming on the surface of the pancakes, then flip them over and cook until they are golden brown on both sides.

Serve and Enjoy:

Stack your delicious blueberry pancakes on a plate and drizzle them with maple syrup, if desired. Enjoy your bursting blueberry pancake bonanza!

