

Name _____

Bursting Blueberry Pancake Bonanza

Short Answer Key

1. Overmixing the pancake batter can make the pancakes tough and less fluffy.
2. You can use butter or cooking spray to grease the skillet.
3. You should flip the pancakes when you see bubbles forming on the surface and the edges look set.
4. Baking powder and baking soda help the pancakes rise and become fluffy.
5. Other fruits you could use include strawberries, raspberries, or sliced bananas.

