

Name _____

Bursting Blueberry Pancake Bonanza

Open-Ended Response Answer Key

1. Overmixing the pancake batter can lead to tough and less fluffy pancakes because it overdevelops the gluten in the flour. This results in a denser texture instead of the desired light and airy pancakes.
2. When cooked to perfection, blueberry pancakes have a fluffy and tender interior with a slightly crispy edge. The blueberries burst with juiciness when you bite into them, adding sweet and tart flavor bursts.
3. Greasing the skillet is essential to prevent the pancakes from sticking to the pan and to ensure they cook evenly. If you skip greasing, the pancakes may tear when you try to flip them, and they may not brown evenly.
4. Creative toppings or ingredients could include a dollop of whipped cream, a sprinkle of chopped nuts, a drizzle of chocolate syrup, or a dusting of powdered sugar. These additions can provide different textures and flavors to make your blueberry pancakes even more delightful.

