

## Buttermilk Pancakes with Blueberries

1 1/2 c. flour

1 tsp. baking powder

1/2 tsp. baking soda

1/4 tsp. salt

1 Tbsp. sugar

1 c. buttermilk

3/4 c. water

1 large egg, beaten separately

1/4 c. frozen blueberries

1. Plug in and heat your electric skillet to about 350° to 375°. Do not spray the pan until you are about to pour some batter.
2. In a large mixing bowl, combine the flour, baking powder, baking soda, salt and sugar. Whisk these together with a whisk until combined. Set aside.
3. In a cereal bowl, beat the egg with a fork until scrambled.
4. Add the beaten egg, buttermilk and water to the dry ingredients and whisk together until the batter is smooth. The batter will be somewhat thick.
5. Check off your batter with your teacher. It may need to be thinned down a little before you begin to make your pancakes.
6. TEST THE HEAT of the electric skillet by pouring a quarter-size circle of batter in the center of the skillet. Adjust the temperature until the pancakes cook evenly and do not burn. Then, start making small pancakes by pouring about 1/4 to 1/2 cup onto the skillet in a large circle.
7. Before flipping the pancakes the first time, sprinkle blueberries in the center of the pancakes.
8. Flip the pancakes when they have bubbly surfaces and are slightly dry on the edges. Cook until all of the raw batter has been cooked. Eat and enjoy!