



# Blueberry Pancakes

Serves 8-10

3 cups all-purpose flour  
5 tablespoons sugar  
3 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
Few dashes of nutmeg  
2 ½ cups buttermilk  
6 tablespoons butter, melted  
4 large eggs  
2 tablespoons vanilla extract  
2 cups Michigan blueberries

Mix dry ingredients into a very large bowl. In another large bowl whisk together remaining ingredients. Slowly add wet ingredients except for blueberries to dry ingredients just until combined; do not over mix. Cover and let rest for 1 hour.

Add blueberries to batter just before cooking pancakes.

Heat pancake griddle to manufacturer recommended temperature. (If using a frying pan put on medium heat and turn down to med-low after you pour batter into pan.) Melt butter onto pancake griddle or use cooking spray. Add 1/3 cup batter per pancake. Cook pancakes 2-3 minutes or until top bubbles, then flip over. Cook another 2-3 minutes or until cooked through.

Serve with warm maple syrup.

Served at Garden Grove in the summer when the Michigan blueberries are available at local markets.