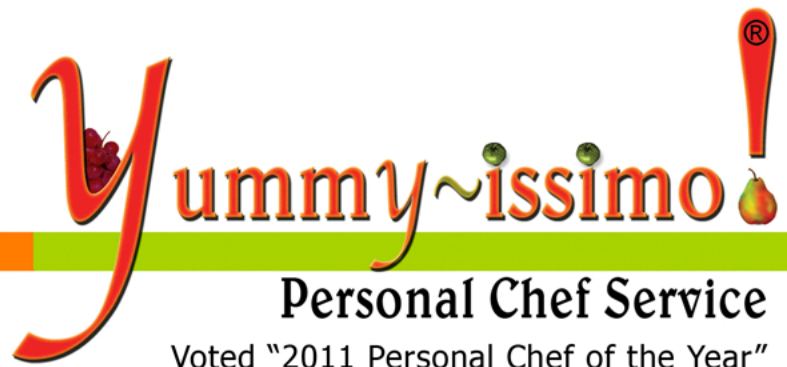


# Blueberry Pancakes



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

Modified from: [www.allrecipes.com](http://www.allrecipes.com)

1 1/4c flour

1/2t salt

1T baking powder

2t sugar

1 egg

1c buttermilk

1T butter, melted

1c blueberries, prefer fresh

canola oil, for cooking

cinnamon, for garnish

syrup

In large bowl, sift together flour, salt, baking powder and sugar. In small bowl beat together egg, milk and melted butter. Stir milk mixture into dry mixture and allow to rest at room temperature 10 minutes.

Heat canola oil in large skillet over medium~high heat. Scoop 1/4c of batter onto the griddle, sprinkle with blueberries. Flip pancake when edges show bubbles and start to brown.

Sprinkle with cinnamon and serve with warmed syrup.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)