

Blueberry Pancake

Ingredients:

3/4 cup flour

1 tsp. sugar

1 tsp. baking powder

1/4 tsp. salt

1 tbsp. margarine

3/4 cup milk

1 egg

1/4 cup blueberries, washed and drained

1 tbsp. honey

Directions:

1. In a large bowl, sift together the flour, sugar, baking powder, and salt. Set the bowl aside.
2. Melt the margarine in a small pan.
3. Crack the egg into a medium-size bowl, then add the milk and melted margarine. Whisk until everything is well mixed.
4. Add the flour mixture to the egg mixture. Whisk again until both mixtures are blended together.
5. Add the blueberries to the pancake mixture. Wait for 15 minutes after whisk the mixture.
6. Use a measuring cup or a small ladle to spoon the batter into the pan.
7. Cook your pancakes on medium heat until small bubbles appear on the top.
8. When your pancakes are light brown on the bottom, flip them over.
9. Cook for another few minutes until the pancakes are light brown on the other side.
10. Remove your pancakes and put them on plates.
11. Serve with honey.

Serves: 2 – 3