



CULINARY

Ultimate Blueberry Swirl Pancakes

SERVES 4-6



INGREDIENTS

1 tablespoon Blueberry Reäl
1 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 egg
3 tablespoons butter, melted
Fresh blueberries

GARNISH

DIRECTIONS

Mix dry ingredients together in a bowl; add the wet ingredients slowly, mixing until smooth. Keep at room temperature for 5 minutes.

Heat a 12-inch nonstick skillet on medium heat. Pour 1/2 cup batter onto the pan; sprinkle with 7-9 fresh blueberries, and swirl about 1 Tablespoon Blueberry Reäl into pancake.

Cook for 1-2 minutes until golden brown. Flip and continue cooking 1-2 minutes more.

Repeat for each pancake.