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Blueberry Buckwheat Pancakes

Prep Time: 10 mins

Cook Time: 10 mins

Total Time: 20 mins

Ingredients

- 1/2 cup(s) flour, buckwheat
- 1/2 cup(s) flour, whole-wheat
- 1 tablespoon sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 1/4 cup(s) buttermilk, or sour milk
- 1/4 cup(s) refrigerated or frozen egg product, thawed, or 1 egg, slightly beaten
- 1 tablespoon oil, cooking
- 1/4 teaspoon vanilla extract
- 3/4 cup(s) blueberries, or frozen

Preparation

1. In a medium bowl, stir together buckwheat flour, whole wheat flour, sugar, baking powder, baking soda, and salt. Make a well in center of flour mixture; set aside. In a small bowl, combine buttermilk, egg product, oil, and vanilla. Add buttermilk mixture all at once to flour mixture. Stir just until combined but still slightly lumpy. Stir in blueberries.

2. Heat a lightly greased griddle or heavy skillet over medium heat until a few drops of water sprinkled on griddle dance across the surface. For each pancake, pour a scant 1/4 cup of the batter onto hot griddle. Spread batter into a circle about 4 inches in diameter.

3. Cook over medium heat until pancakes are browned, turning to cook second sides when pancake surfaces are bubbly and edges are slightly dry (1 to 2 minutes per side). Serve immediately or keep warm in a loosely covered ovenproof dish in a 300°F oven.