

BUTTERMILK BLUEBERRY PANCAKES

Servings: 4

Prep Time: 30min

Cook Time: 15min



Ingredients

- 60ml castor sugar
- 2ml bicarbonate of soda
- 250ml self-raising flour, sifted
- 310ml buttermilk
- 1 egg
- 125ml frozen blueberries

TO SERVE

- Greek yoghurt
- honey
- fresh mint
- fresh raspberries (optional)

Directions

1. Combine the sugar, bicarb and flour. Whisk together the buttermilk and egg and add to the dry ingredients. Add the blueberries and mix well.
2. Heat a frying pan on medium and spray with non-stick spray. Pour 2 tablespoons of batter into the pan and cook for 2 minutes or until bubbles form on the surface. Flip and cook for a further 2 minutes or until cooked through. Repeat with remaining mixture.
3. Serve with yoghurt, honey, mint and berries.