



Fluffy Blueberry Pancakes

Ingredients

- 2/3 cup milk
- 2 tablespoons white vinegar
- 2 tablespoons butter (melted)
- 1 cup all-purpose flour
- 2 tablespoons white sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 egg
- Blueberries or preferred mix-ins

Directions

1. Wash hands with soap and warm water.
2. Combine milk and vinegar in a bowl and set aside for 5 minutes to "sour".
3. Melt butter and let cool.
4. Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl.
5. Whisk egg and butter into "soured" milk.
6. Pour the milk mixture into flour mixture and whisk until lumps are gone.
7. Add blueberries and stir until combined.
8. Heat a griddle on 300 degrees F or a large skillet over medium heat. Pour batter onto the griddle or skillet and cook until browned. Flip with a spatula and cook until browned on both sides.

Suggested Supplies for recipe

- 1 dry measuring cup set
- 1 liquid measuring cup
- 1 measuring spoon set
- 3 mixing bowls
- 1 cutting board
- 1 whisk
- 1 griddle or skillet
- Plates and silverware for serving