



## Blueberry Pancakes

2 cups flour  
1/4 cup sugar  
4 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
2 cups plain yogurt  
1/4 cup melted butter – cooled  
4 eggs  
1 cup blueberries  
1 TBS flour

Mix all the dry ingredients (except the 1 TBS flour) in a bowl and set aside.

Place the blueberries in another bowl and add the 1 TBS flour. Toss to coat and set aside.

In a third bowl, whisk together the yogurt, butter and eggs. Make a well in the dry ingredient bowl and add the liquid. Fold the batter gently until all the flour is wet and most lumps are gone. Fold in the blueberries.

Heat a griddle or skillet with a little butter. Ladle pancake batter. Cook pancakes on medium heat. Allow them to set and brown on the bottom. Flip and cook the other side. You will know it is time to flip when you pancakes start forming bubbles.

Serve with syrup and enjoy!