Blueberry Pancakes

Ingredients:

1 cup all-purpose flour

2 tablespoons sugar

1 teaspoon baking powder

0.5 teaspoon baking soda

0.25 teaspoon salt

0.75 cup milk

1 large egg

2 tablespoons melted butter (plus extra for greasing the pan)

1 teaspoon vanilla extract

0.5 cup fresh or frozen blueberries

1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk the milk, egg, melted butter, and vanilla extract.
3. Pour the wet ingredients into the dry ingredients. Gently mix until just combined (some lumps are fine). Do not overmix.
4. Fold in the blueberries carefully.
5. Heat a non-stick skillet or griddle over medium heat and lightly grease with butter. Pour about 1/4 cup of batter onto the skillet for each pancake. Cook until bubbles form on the surface, and the edges look set, about 2 minutes. Flip and cook for another 1-2 minutes or until golden brown.
6. Stack the pancakes and serve with your favourite toppings like syrup, extra blueberries, or whipped cream.