



INGREDIENTS

DRY INGREDIENTS

2 cups of AP flour
2 TSP of baking powder
1 TSP of baking soda
Pinch of kosher salt
¼ cup of granulated sugar

WET INGREDIENTS

2 eggs
¼ cup of vegetable oil
Zest of a small lemon
1 ¾ cup of buttermilk

OTHER

1 cup of blueberries
¼ cup of unsalted butter
¼ cup of icing sugar
1 cup of whipping cream
2 TBSP of icing sugar
1 TSP of vanilla sugar

NOTES

For best results, all your ingredients need to be at room temperature.



BLUEBERRY BUTTERMILK PANCAKES

By Caterina Romano's kitchen

DIRECTIONS

1. In a large bowl combine the flour, baking powder, baking soda, salt and sugar. Mix until well combined. Set aside.
2. Beat the eggs with the oil, lemon zest and buttermilk.
3. Combine the dry and wet ingredients into a lumpy batter.
4. Cover the batter with plastic wrap and refrigerate for 20 minutes.
5. Heat the griddle to 275 DF.
6. Fill the pancake molds with the batter using a 1 cup ice-cream scoop.
7. Place 4-6 blueberries on each pancake.
8. When the top of the pancake starts to bubble, remove the pancake molds and flip them over to cook on the other side. Cook for another 30 seconds.
9. While still hot, place a dab of butter on each pancake and allow it to melt.
10. Arrange the pancakes on a serving dish, sprinkle icing sugar and add more blueberries.
11. In a stand mixer using a whisk attachment whisk together the whipping cream, icing sugar and vanilla sugar.
12. Serve with a dollop of whipped cream

ENJOY THE BLUEBEERY BUTTERMILK PANCAKES