
Buttermilk Pancakes With Blueberries

Bon Appetit

Servings: 6

Preparation Time: 15 minutes



2 1/2 cups flour, all-purpose

1/4 cup sugar

2 teaspoons baking powder

2 teaspoons baking soda

1 teaspoon salt

2 cups buttermilk

2 cups sour cream

2 large eggs

4 teaspoons vanilla extract

1 pint blueberries

Whisk first 5 ingredients in large bowl. Whisk buttermilk, sour cream, eggs and vanilla in another bowl. Add to dry ingredients. Stir until batter is just blended, but still lumpy (do not overmix).

Melt 1/2 tablespoon butter on griddle over medium heat. Pour batter by 1/3 cupfuls onto griddle. Sprinkle with fresh whole blueberries. Cook until bubbles break on surface, about 3 minutes. Turn pancakes over, and cook until bottoms are golden, 3 minutes.

Breakfast