

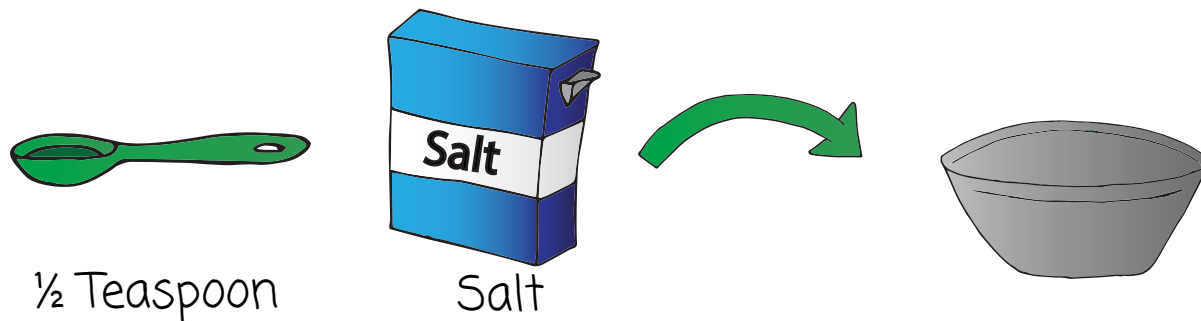
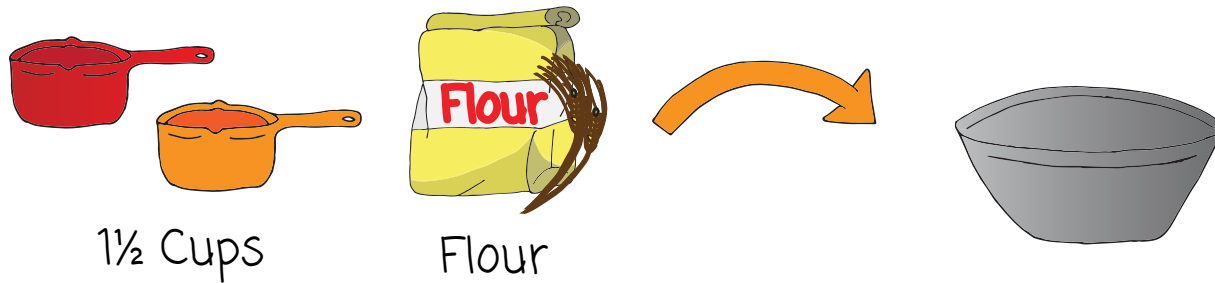
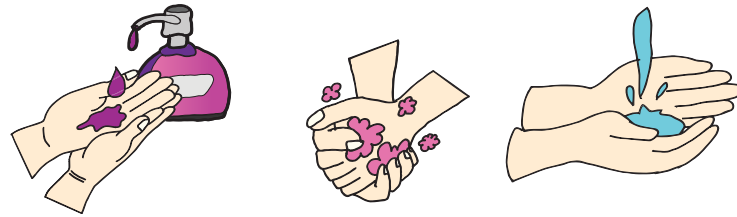
 35 Minutes
 5 Pancakes

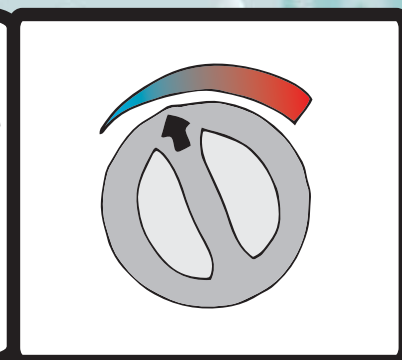
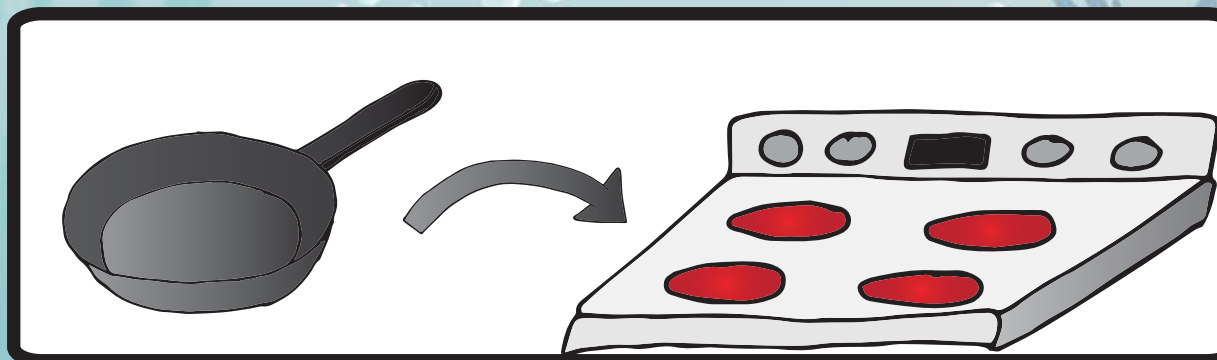
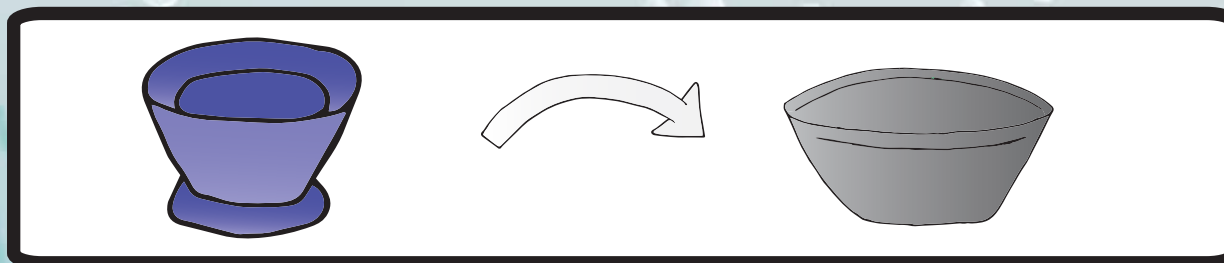
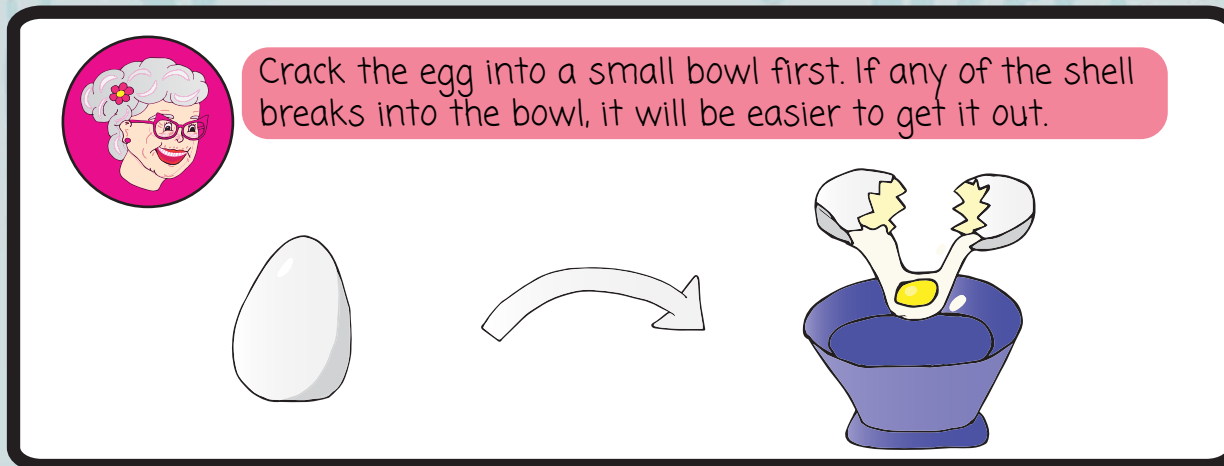
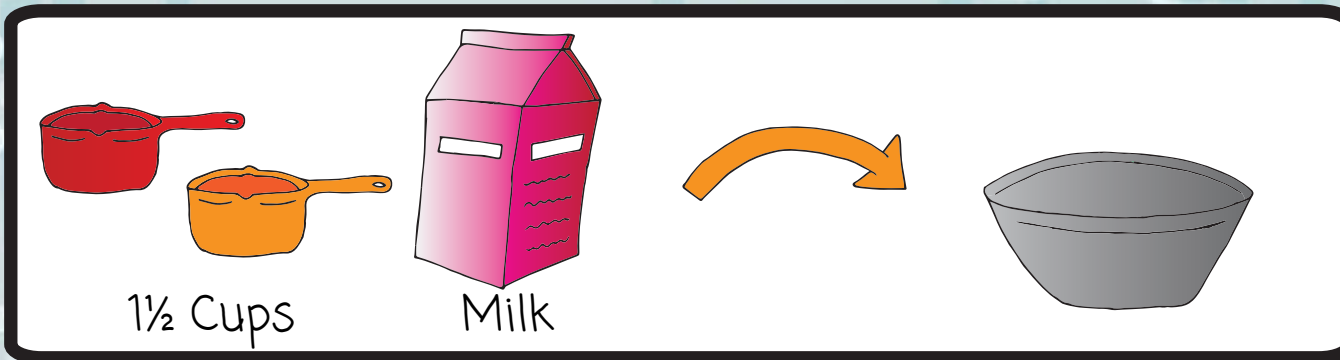
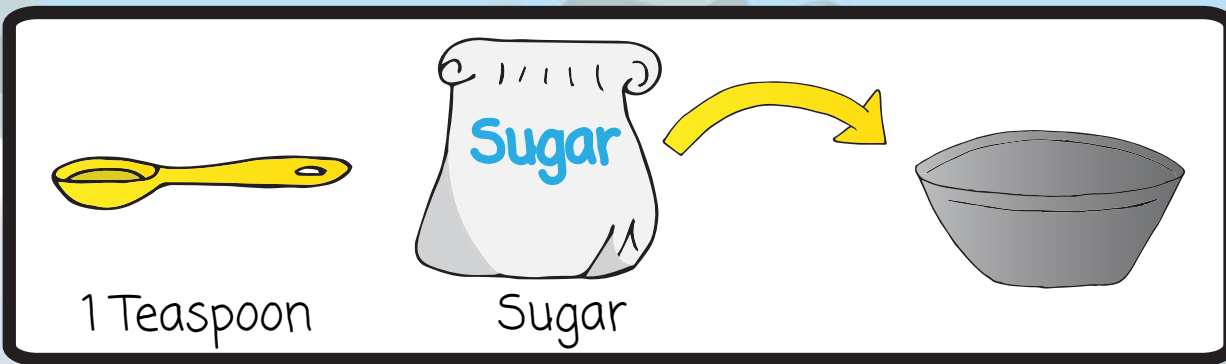
Beluga Blueberry Pancakes



1½ Cups All-Purpose Flour
½ Teaspoon Salt
1 Teaspoon Baking Powder
1 Teaspoon Sugar

1½ Cups Milk
1 Egg
½ Teaspoon Vanilla
¾ Cup Blueberries



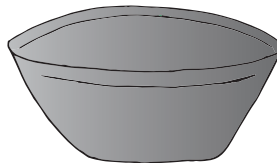




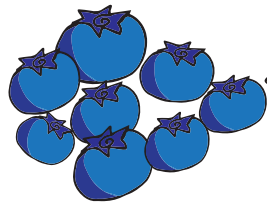
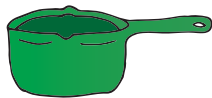
½ Teaspoon



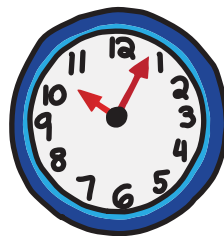
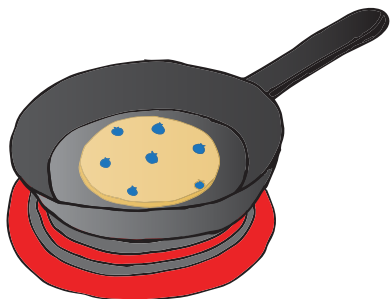
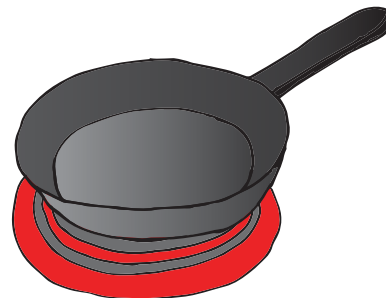
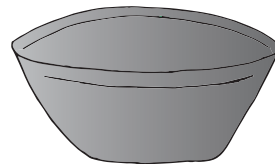
Vanilla



¾ Cup



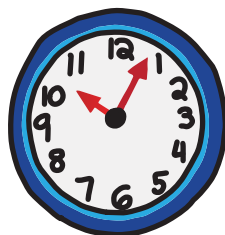
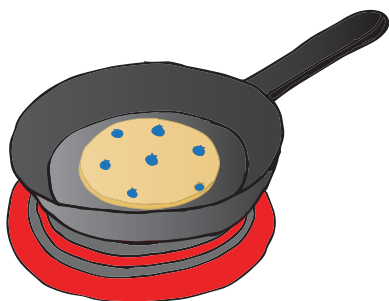
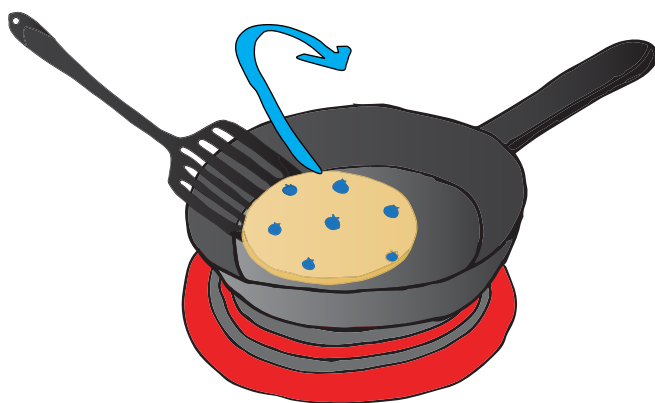
Blueberries



2
Minutes



For a perfectly cooked pancake, flip when the bubbles popping on top of the dough leave small holes that do not fill in.



1
Minute

