



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Blueberry Pancakes

- 1 ½ cups Bob's Red Mill Gluten Free 1 to 1 Baking Flour
- 3 tablespoons granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 large eggs
- 2 tablespoons vegetable oil, plus additional for cooking
- 1 1/3 cups milk
- 1 teaspoon pure vanilla extract
- 2 cups blueberries, preferably fresh, but frozen, thawed, and drained will work
- Serve with syrup

DIRECTIONS

1. In a medium bowl, stir together flour, sugar, baking powder, baking soda, and salt. In a separate medium bowl, whisk together eggs, oil, milk, and vanilla.
2. Pour the wet ingredients into the dry ingredients and stir just until a batter is formed. A few lumps is okay. Fold in the blueberries.
3. Heat a large skillet over medium to medium-low heat. Use a non-stick or cast iron skillet.
4. Add a little vegetable oil and scoop about ¼ cup portions of the batter into the skillet. Cook until a couple bubbles appear around the edges, about 1 ½ to 2 minutes.
5. Flip the pancakes over and cook for about an additional 1 ½ minutes, until the pancakes are golden brown on both sides.

Enjoy!