CELEBRATE NATIONAL BLUEBERRY PANCAKE DAY

By: Simply Creative Chef Rob Scott

**Ingredients:**  Yield: 12 pancakes

2 cups all-purpose flour

2 tablespoons baking powder

1 teaspoon kosher salt

3 tablespoons light brown sugar

2 eggs

1 teaspoon vanilla

1 ½ cups milk

5 tablespoons butter, melted

2 cups fresh blueberries (use thawed, frozen blueberries if not in season)

Butter for frying

**Directions:**

* In a large bowl whisk the flour, baking powder, salt, and brown sugar together
* In a separate bowl whisk the eggs, vanilla, and milk together
* Add the wet ingredients into the dry and mix until just combined
* Mix in the melted butter and stir until combined, the batter will be slightly lumpy
* Set the batter aside while you heat your griddle to medium-low heat
* Melt a small pat of butter on the griddle and then scoop out ¼ cup of pancake batter onto the hot griddle and top evenly with blueberries, as many or few as you prefer
* Cook until the edges are set and bubbles form on top of the pancake
* Flip and cook until browned
* Serve warm