THE J.M. SMUCKER Co

Gluten Free Blueberry Buttermilk Pancakes

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	20	N/A

Ingredients

- 2 cups (500 mL) buttermilk
- 2 eggs
- 1/4 cup (50 mL) butter, melted
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 1/4 cup (50 mL) granulated sugar
- 2 1/4 tsp (11 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) blueberries, fresh or frozen
- butter for cooking

Directions

Step 1:

Whisk buttermilk, eggs, melted butter and vanilla in a large bowl. Combine flour blend, sugar, baking powder, baking soda and salt in a separate large bowl.

Step 2:

Stir flour mixture into buttermilk mixture. Fold in blueberries.

Step 3:

Melt butter over medium-high heat in a large non-stick skillet. Ladle 1/4 cup (50 mL) into the hot skillet. When pancakes are puffed and bottom is golden brown, about 3 minutes, flip the pancakes and cook the other side for about 2 minutes.

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