



## PANCAKES AMERICAN STYLE

350 g of flour  
80 g of sugar (or 100 g if you have a sweet tooth)  
2½ teaspoon of baking powder  
½ teaspoon of baking soda  
1 pinch of salt  
500 ml buttermilk (or home soured milk)  
2 big eggs

50 g of melted butter  
1 packet of fresh blueberries

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Mix together the flour, baking powder, baking soda, sugar and salt in a bowl. In a separate bowl mix together the buttermilk, eggs and melted butter and pour it over the dry ingredients. Stir everything together until it is just combined, don't over mix. At the very end add in the blueberries.

I try to let it sit for about 10-15 mins if I have the time as it gives the flour a bit of time to absorb the fluid and the batter gets a bit thicker and more homogenous.

Let a knob of butter melt in a frying pan and have fun making your pancakes! I normally serve them with maple syrup, bananas and ricotta (which is my daughter's favourite), or alternatively with yogurt and blackcurrant jelly (this is sooo good).

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