



Blueberry Buttermilk Pancakes

Ingredients:

1-1/4 cups flour	1-1/2 cups blueberries
1 tsp baking powder	1 tsp sugar
1/2 tsp salt	1/2 tsp baking soda
1-1/4 cups buttermilk or sour milk	2 tbsp shortening

Directions:

Sift together dry ingredients. Beat egg and milk together; add gradually to dry ingredients. Mix thoroughly. Add shortening and berries. Pour batter into a pitcher. Pour from pitcher in pools on hot griddle. Turn pancakes as soon as they are puffed full of bubbles, but before bubbles break. Turn and brown other side. To keep hot, place between folds of towel in 200 degree oven. Do not stack.