



Blueberry Walnut Pancakes

Ingredients:

1-1/2 cups all purpose flour	2-1/2 tsp baking powder
1-1/2 cups whole wheat flour	1 tsp salt
1 cup fresh blueberries	1 cup chopped walnuts
3 large eggs	3 cups milk
6 tbsp unsalted butter	1 tbsp honey

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Directions:

Combine both flours, baking powder and salt in a large bowl. Mix in the blueberries and walnuts. In another large bowl lightly beat the eggs. Add the milk and stir to combine. Melt butter with the honey in a small sauce pan over a low heat; stir into the egg mixture. Add the flour mixture to the egg mixture and whisk together until the batter is just smooth. Rest at room temperature for 30 minutes for the batter to aerate. In a nonstick skillet over medium heat, ladle batter into the skillet and cook for about 30 seconds each side. Serve the pancakes as you make them with syrup. Yield 24 pancakes.

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