

Perfect Pancake topped with Blueberry Syrup

Serves 4-6

Jenn Can Cook!

Ingredients:

Pancake

- 2 cups sifted whole wheat flour
- 2 cups milk (almond, coconut, 2% ... whatever, it's your choice, your pancake)
- 2 tbs lemon juice
- 1 tsp vanilla
- 1/4 cup COLD water
- 1 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- Dash cinnamon

Blueberry Syrup

- 1 cup frozen Blueberries
- 1 cup water
- 1 cup sugar

Directions:

In a medium saucepan add blueberries, water and sugar and cook on medium heat. The sugar will dissolve to create a "simple syrup". Continue to simmer down for 30-40 min. The reduction will have a more concentrated flavor and will be a beautiful deep blue color for your pancakes.

Sift the flour into a large mixing bowl and set aside. Measure 2 cups of milk and add the lemon juice. The lemon juice will make it a little curdled and will sour the milk for a flavor similar to buttermilk. Don't worry, this is safe way to use "curdled" milk. Measure out the salt, baking powder and soda and set aside. Add the soured milk into the flour little by little, stirring in between. (You may need to add a little extra milk or a little less, depending on the thickness you desire) Stir in the cinnamon and vanilla for flavor. Just before you reach your desired thickness...STOP ADDING MILK!!! At this time, add the baking soda, salt and Baking powder into the cold water to dissolve and pour into your batter. This concoction will bubble a little bit adding fluffy air to your pancakes.

On a HOT griddle melt butter and pour on the batter. Flip when ready. Serve piping hot drizzled with blueberry syrup.