

Blueberry Pancakes

Makes 10

Ingredients

1 $\frac{3}{4}$ cups all-purpose flour
3 tbl. sugar
1 tbl. baking powder
 $\frac{1}{2}$ tsp. coarse salt
1 $\frac{1}{2}$ cups buttermilk
2 large eggs, room temperature
1 tsp. pure vanilla extract
1 tbl. unsalted butter, melted, plus more for the skillet and serving
2 tbl. plus 2 tsp. neutral-tasting oil, such as safflower
1 cup fresh blueberries, plus more for garnish
Pure maple syrup for serving

Sift together flour, sugar, baking powder, and salt. In another bowl, whisk buttermilk, eggs, vanilla, melted butter, and 2 tbl. oil to combine, then whisk into flour mixture (do not overmix; batter should be slightly lumpy). Fold in blueberries.

Heat 1 tsp. softened butter and remaining 2 tsp. oil in a large nonstick skillet over medium. Working in batches, pour in $\frac{1}{3}$ cup batter per pancake. Cook until small bubbles form on the surface, about 3 minutes. Flip; cook until underside is golden brown, about 3 minutes. Add more butter as needed between batches. Serve warm with butter and maple syrup, garnished with additional blueberries.

Credit: Martha Stewart Living