

## Blueberry Buttermilk Pancakes

1 cup all-purpose flour  
2 tablespoons white sugar  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1 egg  
2 tablespoons melted butter  
3/4 cup plus 2 tablespoons buttermilk (or 3/4 cup milk plus 2 tablespoons white vinegar as a substitute, mix and let sit for 5 minutes)  
1/2 teaspoon vanilla  
1/2 teaspoon lemon zest  
1/2 cup fresh blueberries

In a large mixing bowl, whisk together flour, sugar, baking powder, baking soda and salt. In another bowl, whisk together egg, butter, buttermilk and vanilla. Pour the wet ingredients into the dry and whisk until combined. Stir in lemon zest and blueberries.

Preheat non-stick pan or griddle over medium heat and coat with cooking spray. Use a 1/4 cup measuring cup to pour batter onto preheated pan. Once bubbles form on top, flip. Cook the other side for another 1-2 minutes and place on oven safe plate to keep warm. Pancakes can be kept warm in a 200 degree oven. Serve with butter and maple syrup.