



BLUEBERRY PANCAKES

Adapted from: The Hollister FFA Heritage Cookbook, Hollister, CA

INGREDIENTS

- 2 cups milk
- 1 cup flour
- 2 eggs
- 3 tbs sugar
- 5 tbs baking powder
- 2 tbs butter, melted
- ½ tsp salt
- 1 cup blueberries

DIRECTIONS

Mix all of the dry ingredients together. Beat in the butter and eggs. Turn on a griddle or stovetop. Coat griddle or pan with non-stick spray. Pour mixture onto heated griddle or pan and drop in a few blueberries. When bubbles pop, flip pancake over. Cook until lightly browned and enjoy.

SAFETY TIP: SAVING YOUR FOOD FOR LATER? PUT COOKED FOOD IN THE FRIDGE ON A SEPARATE SHELF FROM UNCOOKED FOOD TO PREVENT BACTERIA FROM UNCOOKED FOOD SPREADING TO YOUR COOKED GOODIES!



Cut on the dotted line, and enjoy making a delicious treat while discovering the importance of food safety with your young learner!

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