

Gnome Cooking

BLUEBERRY PANCAKES

1 tablespoon lemon juice

2 cups milk

2 cups flour

2 tablespoons sugar

2 teaspoons baking powder

$\frac{1}{2}$ teaspoon baking soda

$\frac{1}{2}$ teaspoon salt

1 large egg

3 tablespoons unsalted butter,
melted, and cooled slightly

2 teaspoons vegetable oil

1 cup blueberries

Whisk lemon juice and milk in medium bowl or large measuring cup; set aside to thicken while preparing other ingredients. Whisk flour, sugar, baking powder, baking soda, and salt in medium bowl to combine.

Whisk egg and melted butter into milk until combined. Make well in center of dry ingredients in bowl; pour in milk mixture and whisk very gently until just combined (a few lumps should remain). Do not over-mix.

Heat 12-inch nonstick skillet over medium heat; add 1 teaspoon oil and brush to coat skillet bottom evenly. Pour $\frac{1}{4}$ cup batter onto 3 spots on skillet; sprinkle 1 tablespoon blueberries over each pancake. Cook pancakes until large bubbles begin to appear. Flip pancakes and cook until golden brown on second side. Serve immediately.

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