

Buttermilk Pancakes with Blueberries



Serves 4 Prep 20 mins Cooking 20 mins Easy

Ingredients

100g plain flour
2 tsp baking powder
1/2 tsp bicarbonate of soda
1 tbsp golden caster sugar
2 large eggs, separated
284ml tub buttermilk
25g butter, melted
punnet of blueberries

1. Sift the flour, baking powder, bicarbonate of soda, sugar and a pinch of salt into a bowl. Whisk the egg whites until stiff. Mix together the egg yolks, buttermilk and melted butter and whisk into the flour mixture until the batter is thick and smooth.
2. Carefully fold the egg whites into the batter until evenly mixed.
3. Heat a large frying pan, preferably non-stick, and brush lightly with melted butter. Drop 2 or 3 large spoonfuls of batter into the pan to make pancakes about 10 cm in diameter. When the surface has dulled slightly and bubbles appear, after about 3-4 mins, carefully flip the pancakes over and cook on the other side until browned.
4. Put the blueberries in a pan with 2 tbsp water. Bring to the boil and simmer until some of the blueberries have burst and the liquid in the pan has turned syrupy. Let it cool slightly.
5. To serve, arrange the pancakes on a plate, dust with icing sugar and pour over the blueberry sauce.