

Breakfast

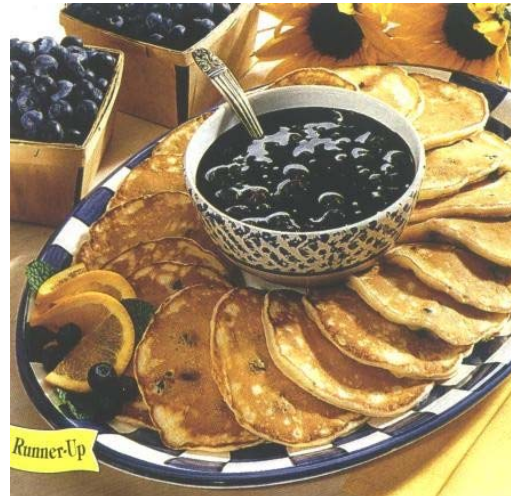
Pastry

Double Blueberry Pancakes

Wally is not a pancake lover. When I made these Blueberry Pancakes; he changed his mind. The pancakes are very light in texture. Easy to make and if you don't have syrup on hand, try my Quick Pancake Syrup.

2-1/2 cups Bisquick
1-1/4 cups milk
2 eggs
1/3 cup sugar
1/3 cup sour cream or plain yogurt

2 cups fresh blueberries
(or frozen - thawed and drained)



Heat griddle or skillet; grease if necessary.

Stir first five ingredients with fork until just blended. Lumps will cook out in griddle. Gently fold in berries.

Pour batter by a little less than 1/4 cupfuls onto hot griddle.

Cook until edges are dry. Turn; cook until golden.

To keep warm, place in single layers on cookie sheets. Cover with aluminum foil, and place in 200 degree oven up to 10 minutes.

Yields: 12 to 14 pancakes.

NOTE: If you do not have Bisquick on hand use my recipe for Quickie Bisquick Mix found in this cookbook.