

Blueberry Pancakes

Ingredients

2 eggs
1 ½ cups all purpose flour
10 g baking powder
3 tbsp sugar
pinch of salt
1 cup milk
3 tbsp sunflower oil
blueberries (about 150 g)

Preparation

Separate egg whites from the egg yolks. Using a mixer (or a whisk) beat egg whites until stiff. Whisk egg yolks and add milk and oil. Mix dry ingredients: flour, sugar, baking powder and salt. Pour the mixture of milk and eggs into the dry ingredients and mix thoroughly. Lightly fold in the egg whites.

Bake in a teflon pan lightly greased with oil. Pour as much of the batter you want and sprinkle with 5-6 blueberries (I made small pancakes). When gold, turn them around and bake until golden on the other side, too.

Serve with maple syrup or powdered sugar.