

# Hoda Alzubaidi Pancakes



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What's the secret to fluffy pancakes? Don't mix the batter!

Blueberry pancakes are one of the best ways to eat pancakes. This buttered-up short stack is extra fluffy with delicate & delightful drizzles of honey!





## Ingredients

- 385g plain flour
- 70g sugar
- 1 Teaspoon salt
- 1 Tablespoon baking powder
- 1.5 Teaspoons baking soda (bicarb powder)
- 500ml Milk
- 60ml Oil
- 1 Tablespoon vanilla
- 55g Vinegar - 3 Eggs
- 150g Blueberries

## Method

1. Whisk together flour, sugar, salt, baking powder and baking soda together and set aside
2. Combine milk, oil, vanilla, vinegar and eggs together well, pour it into the dry ingredient. Do not over mix, the mixture will look lumpy and acidic and that is totally fine. This makes it extra fluffy. Fold in the blueberries. Don't mix the batter!
3. Cook 1 ladle full of the batter over the stove top for 2 minute or until the bubbles start to form. Flip and cook for 1 minute.
4. Stack and enjoy!