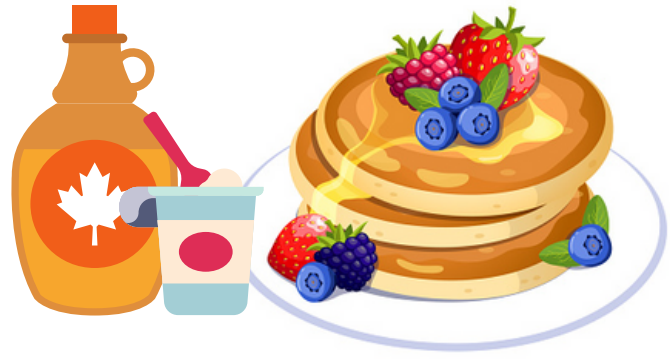


Buttermilk Pancakes with Yogurt and Mixed Berries



Prep Time: 10 minutes Cook Time: 15 minutes Yield: 4 servings

PANCAKE INGREDIENTS

- 2 cups unbleached flour
- 3 1/2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoons baking soda
- 1/4 teaspoons salt
- 2 cups buttermilk
- 2 large eggs
- 3 tablespoon butter, melted, plus more for greasing griddle
- 1 cup blueberries (Optional)

TOPPINGS

- 1/2 cup plain Greek yogurt
- 1/2 cup strawberries, quartered
- 1/2 cup blueberries
- 1/2 cup raspberries
- Optional: maple syrup, powder sugar

TIPS

- Top your pancakes with frozen berries when fresh is not available.

DIRECTIONS

- **COMBINE** flour, granulated sugar, baking powder, baking soda and salt in a mixing bowl. **WHISK** to mix thoroughly.
- **CREATE** a well in center of flour mixture and **SET** aside.
- In a separate mixing bowl, **WHISK** together milk and eggs until well blended.
- **ADD** butter to milk mixture. **MIX** thoroughly.
- **POUR** milk mixture into the well you created in the flour mixture. **WHISK** just to combine, lumpy batter will result.
- Gently **STIR** in the blueberries if using.
- **HEAT** a cast iron on non-stick griddle or skillet on medium heat.
- **GREASE** your griddle with 1-2 teaspoons butter or oil. **DROP** a tablespoon of batter onto buttered griddle.
- **COOK** until bubbles appear on surface and bottom is golden brown, **FLIP** and **COOK** on opposite side until golden brown (about 2 minutes per side).
- **SERVE** warm topped with Greek yogurt and the berries. Dust with powdered sugar or drizzle with maple syrup. **ENJOY!**