



Blueberry Pancakes

From *America's Test Kitchen* Season 4: The Pancakes Show

WHY THIS RECIPE WORKS:

For our best blueberry pancake recipe, we started with perfect batter: extra sweetness, both baking powder and soda for lift and color, just one egg, and plenty of melted butter. For dairy in our blueberry pancake recipe, we used soured milk as an always-ready (and better-tasting) buttermilk substitute. To avoid blue-gray pancakes, we very gently mixed in small, fresh, wild blueberries (although frozen can be substituted).

Makes sixteen 4-inch pancakes, serving 4 to 6

When fresh blueberries are not in season, frozen blueberries are a good alternative. To make sure that frozen berries do not bleed, rinse them under cool water in a mesh strainer until the water runs clear, then spread them on a paper towel-lined plate to dry. If you have buttermilk on hand, use 2 cups instead of the milk and lemon juice.

INGREDIENTS

- 1 tablespoon lemon juice from 1 lemon
- 2 cups milk
- 2 cups unbleached all-purpose flour (10 ounces)
- 2 tablespoons granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon table salt
- 1 large egg
- 3 tablespoons unsalted butter, melted and cooled slightly
- 2 teaspoons vegetable oil
- 1 cup fresh blueberries or frozen blueberries, preferably wild, rinsed and dried

INSTRUCTIONS

1. Whisk lemon juice and milk in medium bowl or large measuring cup; set aside to thicken while preparing other ingredients. Whisk flour, sugar, baking powder, baking soda, and salt in medium bowl to combine.
 2. Whisk egg and melted butter into milk until combined. Make well in center of dry ingredients in bowl; pour in milk mixture and whisk very gently until just combined (a few lumps should remain). Do not over mix.
 3. Heat 12-inch nonstick skillet over medium heat for 3 to 5 minutes; add 1 teaspoon oil and brush to coat skillet bottom evenly. Pour 1/4 cup batter onto 3 spots on skillet; sprinkle 1 tablespoon blueberries over each pancake. Cook pancakes until large bubbles begin to appear, 1 1/2 to 2 minutes. Using thin, wide spatula, flip pancakes and cook until golden brown on second side, 1 to 1 1/2 minutes longer. Serve immediately, and repeat with remaining batter, using remaining vegetable oil only if necessary.
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