

Blueberry pancakes

Breakfast like an emperor – these American blueberry pancakes and redcurrant crema topping are the perfect way to do it!

Zutaten
4 Portionen

300 g Wheat flour
4 Eggs
200 g Buttermilk
100 ml Milk
45 ml Byodo Baking Oil Classic
80 g Sugar
20 g Baking powder
1 Pck. Vanilla sugar
1 Pinch Byodo sea salt
250 g Blueberries
Byodo Crema with black currant
Powdered sugar for dusting

Zubereitung

Mix the flour and baking powder together. Then add the remaining ingredients and work into a smooth dough. Leave the batter to rest for 15 minutes.
In the meantime, pick and wash the blueberries. Add two thirds of the berries to the batter.
Grease a non-stick frying pan with a little baking oil and gradually bake 16 pancakes. The pancakes

can be kept warm in the oven in the meantime.
Stack four pancakes on a plate. Garnish with the remaining blueberries and dust with powdered sugar. Finally, pour the redcurrant cream over the pancakes, serve and enjoy.