



## 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 dough to rest for 15 minutes.

In the meantime, sort 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 fry 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.