

# BC YOGURT PANCAKES WITH BLUEBERRY SYRUP



*Yields:*  
12 pancakes



## INGREDIENTS

Flour, all purpose	225 g
Sugar, granulated	15 ml
Baking Powder	10 ml
Salt	Pinch
BC 2% Yogurt	400 ml
BC Unsalted Butter, melted	30 g
BC Eggs	2

## DIRECTIONS

1. Sift the flour, sugar baking powder and salt together.
2. Combine the B.C. yogurt, butter and eggs and add them to the dry ingredients. Mix until everything is just combined. A few lumps are ok.
3. In a frying pan over medium heat, or on a 375F griddle, add a little butter or spray. Drop 60 ml of batter to make one pancake.
4. When bubbles form and the underside is brown, flip until both sides are brown.

# BLUEBERRY SYRUP

## INGREDIENTS

BC Blueberries, frozen*	500 ml
Water	60 ml
Sugar, granulated	250 ml
Lemon Juice	30 ml

## DIRECTIONS

1. Combine BC Blueberries, water and sugar in a pot. Bring to a boil and simmer for 15 minutes. The syrup will thicken.
2. Whisk in lemon juice.
3. Serve warm or cool.



### CHEF'S TIP

\*If your using fresh BC Blueberries, double the water to ensure the berries don't burn.