



The White Pig Blueberry Pancakes

Serves 6

2 cups all-purpose flour
6 tbl. Sucanat natural cane sugar
2 tbl. non-aluminum baking powder, such as Rumford
¼ tsp. salt
2 cups unsweetened soymilk
2 cups blueberries

Whisk together flour, sugar, baking powder, and salt in large bowl. Slowly whisk in soymilk, adding more, if necessary, for a smooth, spreadable batter.

Coat large skillet or griddle with cooking spray, and heat over medium heat. Scoop 1/4 cup batter into hot pan, and sprinkle with 2 Tbs. blueberries. Cook 3 to 4 minutes, or until batter begins to bubble and pancake edges start to brown. Flip, and cook 2 to 3 minutes more, or until cooked through and browned on both sides. Repeat with remaining batter and blueberries.

Credit - Vegetarian Times