

DINNERLY



Blueberry Pancakes with Powdered Sugar & Maple Syrup



20-30min



2 Servings

You know we're not making any old stack of pancakes, right? This is Dinnerly! Blueberries are a must. And so are a dusting of powdered sugar on top and a whole lotta maple syrup. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

WHAT WE SEND

- 3 (2½ oz) biscuit mix ^{1,3,6,7}
- ½ oz chopped freeze dried blueberries
- 1 lemon
- 1 pkg confectioners' sugar
- 1 oz sour cream ⁷
- 2 (1 oz) maple syrup

WHAT YOU NEED

- 1 large egg ³
- neutral oil
- butter (optional) ⁷

TOOLS

- microplane or grater
- large nonstick skillet

COOKING TIP

Substitute the water in step 1 with your milk of choice!

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 400kcal, Fat 16g, Carbs 60g, Protein 6g



1. Mix batter

In a medium bowl, whisk to combine **biscuit mix**, **blueberries**, **zest of half the lemon**, and **½ cup confectioners' sugar**.

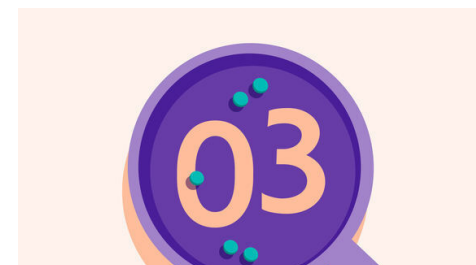
In a second medium bowl, whisk to combine **sour cream**, **1 large egg**, and **½ cup water**. Whisk into **biscuit mixture** until no dry flour remains (mixture will be lumpy).



2. Cook pancakes

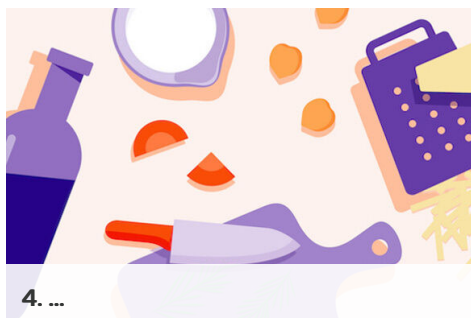
Heat **½ teaspoon oil** in a large nonstick skillet over medium until shimmering. Using paper towels, carefully wipe out **oil**, leaving thin film on bottom and sides of skillet.

Add about **¼ cupfuls of batter** at a time (do not overcrowd skillet). Cook until golden brown and cooked through, about 90 seconds per side.



3. Serve

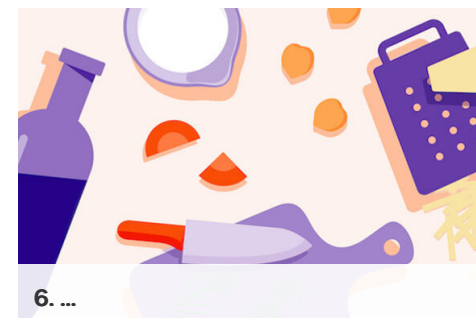
Dust **blueberry pancakes** with **2 tablespoons of the remaining confectioners' sugar** and serve with **maple syrup** and **butter**, if desired. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!