

# 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 <sup>1,2,3,4</sup>
- ½ oz chopped freeze dried blueberries
- 1 lemon
- 2½ oz confectioners' sugar
- 1 oz sour cream <sup>2</sup>
- 2 (1 oz) maple syrup

## WHAT YOU NEED

- 1 large egg <sup>1</sup>
- neutral oil
- butter (optional) <sup>2</sup>

## TOOLS

- microplane or grater
- large nonstick skillet

## COOKING TIP

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

## ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

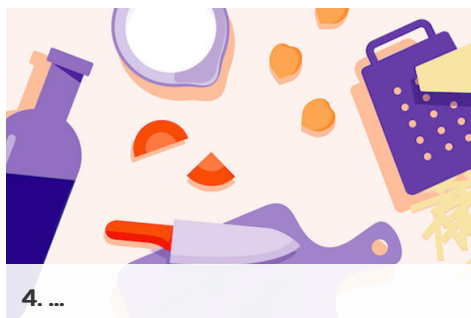
Calories 400kcal, Fat 16g, Carbs 60g, Protein 6g



### 1. Mix batter

In a medium bowl, whisk to combine **biscuit mix**, **blueberries**, **zest of half the lemon**, and **all but 2 tablespoons 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).



What were you expecting, more steps?



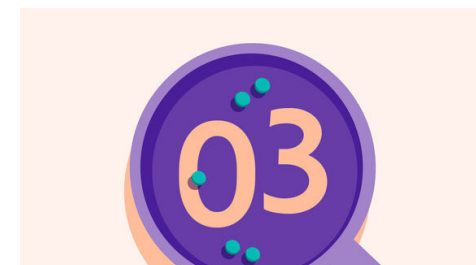
### 2. Cook pancakes

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.

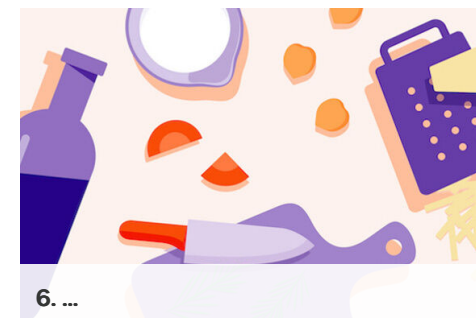


You're not gonna find them here!



### 3. Serve

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



Kick back, relax, and enjoy your Dinnerly!