

— AMERICA'S —
TEST KITCHEN


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Blueberry Pancakes

MAKES SIXTEEN 4-INCH PANCAKES, SERVING 4 TO 6

Blueberry Pancakes

Makes sixteen 4-inch pancakes, serving 4 to 6

To make sure that frozen berries do not bleed, rinse them under cool water in a fine-mesh strainer until the water runs clear, then spread them on a paper towel-lined plate to dry.

- 2 cups milk**
- 1 tablespoon lemon juice**
- 2 cups (10 ounces) all-purpose flour**
- 2 tablespoons sugar**
- 2 teaspoons baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- 1 large egg**
- 3 tablespoons unsalted butter, melted and cooled**
- 1-2 teaspoons vegetable oil**
- 5 ounces (1 cup) fresh or frozen blueberries, rinsed and dried**

1. Adjust oven rack to middle position and heat oven to 200 degrees. Set wire rack in rimmed baking sheet and spray with vegetable oil spray; place in oven. Whisk milk and lemon juice together in 4-cup measuring cup; set aside to thicken while preparing other ingredients. Whisk flour, sugar, baking powder, baking soda, and salt together in medium bowl.

2. Add egg and melted butter to milk mixture and whisk until combined. Make well in center of dry ingredients; pour in milk mixture and whisk very gently until just combined (few lumps should remain). Do not overmix.

3. Heat 1 teaspoon oil in 12-inch nonstick skillet over medium heat until shimmering. Using paper towels, carefully wipe out oil, leaving thin film of oil on bottom and sides of pan. Using ¼-cup measure, portion batter into pan in 4 places. Sprinkle 1 tablespoon blueberries over each pancake. Cook pancakes until large bubbles begin to appear, 1½ to 2 minutes. Using thin, wide spatula, flip pancakes and cook until second side is golden brown, 1 to 1½ minutes longer. Serve pancakes immediately or transfer to wire rack in preheated oven. Repeat with remaining batter, using remaining oil as necessary.

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