

# PEANUT BUTTER BLUEBERRY PANCAKES



Easy



20 minutes



Dessert



04-06 Servings

## INGREDIENTS

1 punnet blueberries  
1 tbsp maple syrup  
6 tbsp peanut butter  
½ tsp vanilla extract

## PANCAKES

150g plain flour  
1 tbsp baking powder  
125-150ml milk, any  
2 tbsp maple syrup  
½ tsp vanilla extract  
½ tsp olive oil plus another 2  
tbsp for frying



## COOKING STEPS

To make the blueberry 'jam' put the berries and maple syrup in a small pan. Heat gently, stirring until the blueberries start to burst and give up their juice.

Put the peanut butter in a pan and heat gently, whisking in enough water to make it thin enough for drizzling. Stir in the vanilla.

To make the pancakes put the flour and baking powder in a bowl and stir together. Mix together the milk, maple syrup, vanilla and oil.

Gradually stir the wet ingredients into the dry until you have a batter. Leave to sit for 3 minutes. Stir the batter again and pour into a jug.

Heat a non-stick frying pan with a little more oil. Cooking 2 or 3 pancakes at a time, pour in enough batter to make small, 10cm American-style pancake. Leave to cook until you see bubbles forming on top of the pancakes, then flip and cook for another 2-3 minutes. Keep warm in a low oven while you make the rest.

Serve the pancakes stacked up with peanut butter drizzle, blueberry jam and extra maple syrup if you like.