

CASSEROLES

PANCAKES WITH BLUEBERRIES†

(PFANNENKUCHEN MIT HEIDELBEEREN)

- 1 14 oz. can wild blueberries in water
- 1/4 cup sugar
(If you cannot find wild blueberries in water you may use the blueberries with syrup; however, you will not need to add the 1/4 cup sugar as listed in the recipe below)
- 2 cups flour
- 1 scant (level) teaspoon baking powder
- 3 eggs
- 1/4 teaspoon salt
- 1 tablespoon sugar
- 2 cups milk
- 8 tablespoons vegetable oil

Drain the blueberries reserving the liquid. Place liquid in a small saucepan and add the 1/4 cup sugar. Bring to a boil, turn down the heat and simmer for 5 minutes. Add blueberries, stir and set aside. Sift flour with baking powder into a bowl. Beat eggs with a fork in another bowl. Add salt and 1 tablespoon sugar, stir in milk and mix well. Stir mixture into flour and keep stirring until mixed well without any lumps of flour. Heat 2 tablespoons oil in a large 10 inch diameter frying pan. Add about 1 cup batter spreading it all over the bottom of the pan. Fry about 2 minutes until underside is golden brown. Turn over and brown the other side. Place pancake on a platter and place in a heated oven to keep warm. Repeat until all batter is used which will create 4 pancakes. Place each pancake on a plate, sprinkle sugar over the top. Place blueberries in the center of the pancake and serve.

Serves 4

