



Blueberry Corn Pancakes

Full of flavor, with fresh corn and blueberries, these pancakes make for an incredibly sweet and savory morning. Top them with real maple syrup and you will be a kitchen hero of epic proportions.

Yield: twelve 4-inch pancakes

Ingredients

- 1¼ cups (175 g) [Pamela's Baking & Pancake Mix](#)
- ¼ cup (53 g) [Pamela's Corn Bread & Muffin Mix](#)
- ¼ teaspoon salt
- 2 eggs
- 1 tablespoon oil
- 1 teaspoon vanilla
- 1 cup milk
- 1 cup fresh or frozen corn kernels (optional)
- 1 pint fresh blueberries
- Syrup of choice

Directions

In a medium bowl, whisk together Baking & Pancake Mix, Corn Bread & Muffin Mix, and salt. In a small bowl or 2-cup measuring cup, whisk eggs, then add oil, vanilla and milk, and mix again. Pour egg mixture into flour mixture, add corn kernels, and stir until completely mixed.

Heat pan or griddle over medium-low heat (325°), greasing with oil, butter, or nonstick cooking spray if needed. When pan is hot, pour ¼ cup batter for each pancake onto pan. After pancakes start to set up around the edges, sprinkle with blueberries; flip pancake when bubbles rise up to the top, and bottom is golden brown. Remove from pan when both sides are cooked.

Serve with your favorite syrup.

NOTE: If you would like to see the corn and blueberries on the tops of your pancakes, before pouring batter, sprinkle corn and berries in a 4-inch circle on the pan, and then pour ¼ cup batter over them, starting in the center and working your way out to the outer circle of corn and berries. Flip when bubbles appear on top and bottom is golden brown. Remove when both sides are cooked.

VARIATION: For a heartier saltier start to the day, substitute chopped crisp cooked bacon or ham for the blueberries.