



Recipe: Blueberry Buttermilk Pancakes with Blueberry Cinnamon Honey Syrup

Serves 4

In honor of National Blueberry Pancake Day I've created these super delicious, light and fluffy buttermilk pancakes that are the perfect match to my Driscoll's blueberries. Always plump, juicy and super-delicious, Driscoll's harvests its blueberries from family farms in the fertile valleys of Chile during our winter months. This hybrid recipe starts with a boxed mix and then adds just a few pantry staples that take both the pancakes and the blueberries to a whole other level! The Blueberry Cinnamon Honey Syrup is my spin off of Driscoll's own creation. Adding the cinnamon and a bit of lemon zest really pushes the blueberry flavor forward. And don't forget to check out the Circulon Total Release Hard Anodized griddle. The Hi-Lo Food Release System is as reliable as the griddle's surface is durable!

Ingredients

For the pancakes

- 2 egg whites
- 1/8 teaspoon cream of tartar
- 1 ½ cups (generous) buttermilk pancake mix
- 1 cup water
- 2 tablespoons vegetable oil
- 2 tablespoons whole milk
- Zest of ½ lemon
- Splash vanilla
- 2 cups Driscoll's Blueberries

For the Blueberry Cinnamon Honey Syrup

- 1 cup real maple syrup
- 2 tablespoons honey
- 2 tablespoons butter
- 1 large cinnamon stick, broken in half
- Zest of ½ lemon
- 1 6-ounce package Driscoll's Blueberries

- 1 cup whole milk ricotta cheese
- 2 tablespoons whole milk
- Fresh Driscoll's Blueberries, to garnish



Preparation

Make the pancake mix. In a small bowl combine the egg whites and cream of tartar. Using a hand held mixer, beat the egg whites until soft peaks form. Set aside.

In a large mixing bowl, combine the pancake mix, water, oil, milk, lemon zest and vanilla using a wire whisk. Mix until just combined. Fold the egg whites into the batter until just incorporated. Set aside to rest for 15 minutes. Meanwhile, make the blueberry syrup.

Prepare the Blueberry Cinnamon Honey Syrup. In a medium-size saucepan combine the maple syrup, honey, butter, cinnamon, and lemon zest. Place over medium heat stirring occasionally until the butter is melted and the mixture comes to a boil. Add the blueberries and reduce the heat to medium low. Simmer for about 3 to 5 minutes until the blueberries are bursting and their juices infusing the maple syrup and butter mixture. Set aside and keep warm. Remove the cinnamon stick before serving.

Prepare the pancakes. Preheat the oven to 200 F. Gently fold the blueberries in the rested batter.

Heat your Circulon 11" Square Griddle over medium heat. Add a little bit of butter and then using a ¼ cup measure, pour the batter onto the heated griddle and cook until bubbles appear all over the top surface of the pancake, about 1 to 1 ½ minutes. Using a large pancake spatula, flip the pancakes over and cook until the bottom is golden brown, about 30 seconds to 1 minute more. Remove the prepared pancakes from the griddle to a baking sheet and keep warm in the oven. Repeat with the remaining batter. *Note: use any remaining batter to create Granola-crusted Blueberry Bites (recipe follows)*

Service

If using the ricotta cheese, place the ricotta cheese and milk in a small mixing bowl. Using a whisk, whip until combined and fluffy.

Stack the pancakes on a warmed plate. Spoon a bit of the ricotta cheese (if using) on top of the stack and with the back of a spoon swirl the cheese. Ladle a bit of the warmed blueberry syrup on top of the pancakes. Add fresh berries to garnish.