



Recipe: Granola Crusted Blueberry Bites

Makes 6 to 12 Bites

I'm always perplexed as to what I should do with that little bit of pancake mix that remains after I've made enough pancakes for breakfast. I created these little nuggets from that little bit of batter and used the crumbs from my breakfast granola to make these fun little additions to the breakfast table. Trust me, they can be a little annoying to craft since the pancake batter doesn't want to cling to the ultra-smooth blueberry skin. However, with a little coaxing you can get that blueberry coated and into the crushed granola. After that, a quick few minutes rolling around a griddle or skillet is all you need. I do recommend Driscoll's Blueberries for this recipe. Driscoll's berries are always plump and juicy so you get a super-delicious burst of berry goodness in each bite!

Ingredients

Leftover pancake batter (or combine ½ cup pancake mix with enough water to make a thick batter; let rest for 15 minutes)

1 cup granola breakfast cereal, crushed (use a heavy duty plastic bag and rolling pin, or put in a mini-food processor and grind)

About 12 fresh *Driscoll's blueberries* (cleaned and dried)

2 tablespoons butter

Preparation

Place the crushed granola into a wide shallow bowl. Place the blueberries in the batter and toss. Once the batter begins to cling to the blueberries, use a teaspoon to lift each one out, retaining as much of the batter on the berry as possible. Drop into the crushed granola and coax the batter covered berry over and around the granola until a granola crusted berry is formed. Nudge the berry to the side of the bowl and repeat with the remaining blueberries (*Note: leaving the berries undisturbed in the granola helps the batter and crust to set a bit*).

Heat a medium size skillet or your Circulon Hard Anodized Total Release griddle over medium heat. Add the butter and when it is melted carefully place the granola crusted blueberries into the skillet. Roll the berries around until coated in the butter, and then let set until just golden brown, about 1 minutes. Carefully roll the berries over and around until the rest of the crust is golden. Remove to a paper-towel lined plate. Serve immediately.