



JERNEJ KITCHEN

FLUFFY BLUEBERRY PANCAKES WITH KEFIR

Fluffy Blueberry Pancakes with Kefir is such a treat. Simple pancake recipe that's perfect for breakfast or brunch on a slow weekend.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	10	MINUTES
TOTAL TIME:	15	MINUTES

FLUFFY BLUEBERRY PANCAKES WITH KEFIR

160 g all-purpose flour (1 1/3 cup)

2 tbsp sugar

1 tsp baking powder

2 tbsp butter

1 egg

60 g kefir (1/4 cup)

120 g milk (1/2 cup)

100 g blueberries (1 cup), fresh or frozen

TOOLS AND EQUIPEMENT

large bowl

small bowl

whisk

non-stick pan

ladle

MAKE THE BATTER

In a large bowl, stir to combine all-purpose flour, sugar, a pinch of salt, and baking powder. Melt the butter and set it aside to cool to room temperature. In a small bowl, whisk together egg, kefir, and milk. Add the egg mixture to the flour mixture and whisk to get a smooth batter. Add the melted butter and stir to combine.

TIP

[Instead of kefir, you can also use buttermilk or milk.](#)

COOK

Place a non-stick pan over medium-high heat. Lightly grease the pan with a bit of butter. Pour a small ladle of the pancake batter into the pan. Arrange a tablespoon of blueberries on top of the pancake. Cook until the pancake is cooked on one side, and bubbles start to appear on top. Then flip the pancake and cook on the other side until the pancakes are thick and cooked through. Cook 2 pancakes at once so you don't overcrowd the pan.

SERVE

Divide the blueberry pancakes between plates and serve. Optionally sprinkle with fresh fruits, coconut chips and drizzle with maple syrup or honey or serve them with butter.