

Our State eats

Published in the April 2024 issue of Our State

Buckwheat Blueberry Pancakes

Yield: 6 to 8 servings.

- 1 1/3 cups buckwheat flour
- 2 teaspoons baking powder
- 2 large eggs, room temperature
- 2/3 cup whole buttermilk
- 1 teaspoon vanilla extract
- 2 tablespoons sour cream
- 1 cup fresh blueberries
- 2 tablespoons unsalted butter
- 2 to 4 tablespoons vegetable oil
- Maple syrup, for serving
- Butter pats, for serving

In a large bowl, whisk together buckwheat flour and baking powder.

In a separate bowl, whisk together eggs, buttermilk, vanilla, and sour cream.

Gradually fold flour mixture into wet ingredients until well incorporated. Batter should be thick but pourable; if batter is too thick, add 1 to 2 tablespoons of buttermilk. Gently fold in blueberries until well incorporated.

Heat butter and oil in a nonstick frying pan or griddle over medium heat. Once pan is hot, add about 1/2 cup of batter for each pancake.

Cook pancakes for 2 minutes or until bubbles appear on the surface of the batter, then flip and cook for 2 minutes more.

Repeat with remaining batter until all pancakes are cooked. Serve with butter and maple syrup.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.

[Go to ourstate.com/newsletters](https://ourstate.com/newsletters)