

# Sheet Pan Blueberry Pancakes

Servings: 4

Prep Time: 5 MIN

Cook Time: 10–12 MIN



## INGREDIENTS

- **1/4 cup** canola oil, divided
- **1 1/2 cups** all-purpose flour
- **2 tbsp** granulated sugar
- **2 tsp** baking powder
- **1 tsp** baking soda
- **1/4 tsp** salt
- **1 1/3 cups** buttermilk
- **2** eggs
- **1 tsp** lemon zest
- **2 cups** fresh blueberries, divided
- Maple syrup

## INSTRUCTIONS

- 1** Preheat oven to 425° F. Grease 13- x 9-inch baking sheet with 2 tbsp oil; set aside.
- 2** In large bowl, whisk together flour, sugar, baking powder, baking soda and salt.
- 3** In separate bowl, whisk together buttermilk, eggs and lemon zest; stir in remaining oil. Whisk buttermilk mixture into flour mixture just until combined (do not overmix; a few lumps are OK). Let stand for 10 minutes.
- 4** Pour batter into prepared pan. Sprinkle 1 cup blueberries over top; bake for 10 to 12 minutes or until toothpick inserted in center comes out clean. Cut and serve pancakes with remaining blueberries and maple syrup.

**Variations:** Alternatively, for a lighter take, serve pancakes with 1 cup plain Greek yogurt or 1 cup of ricotta cheese with 1/4 cup honey.

**Notes:** If desired, substitute milk mixed with 1 tbsp lemon juice for buttermilk. Let stand for 15 minutes before using.



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