



Wild Blueberry Whole Wheat Pancakes

Ingredients:

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| 1 1/2 cups of whole wheat pastry flour | |
| 12 cups toasted wheat germ | |
| 2 teaspoons baking powder | 1/4 teaspoon salt |
| 3 tablespoons maple syrup | 2 egg yolks |
| 1 1/2 cups milk | 1/2 cup plain yogurt |
| 3 tbsp melted butter, cooled | 3 egg whites, beaten until stiff |
| 1 1/2 cups wild blueberries | |

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Directions

In a large mixing bowl combine the flour, wheat germ, baking powder, and salt. In a medium bowl beat the egg yolks, maple syrup, milk, yogurt, and butter until well blended. Add the wet ingredients to the dry. Mix enough to blend. Fold in the egg whites and wild blueberries. Cook on a moderately hot buttered griddle; turn gently when bubbles appear. Serve with wild blueberry sauce or maple syrup.

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