



EARTHWORKS
LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Sheldon's Lunch Pancakes

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 eggs slightly beaten
- 2 cups buttermilk
- 2 tablespoons melted butter or margarine
- 1 pint blueberries (optional...could substitute apples here too!)

1. Stir together the flour, salt and soda.
2. Add the eggs, milk and butter.
3. Stir till just moist. Mix in blueberries.
4. Drop the batter by scant $\frac{1}{4}$ cupfuls onto hot, lightly greased griddle. (Don't crowd pancakes)
5. Cook over medium heat until top of pancake is bubbly and bottom is golden brown.
6. Turn pancakes and brown other side. (To flip pancakes, give turner a sudden lift and tilt -- up and over)
7. When pancakes are cooked, keep them ready to eat by placing them in a shallow pan in warm oven.
8. Make more pancakes using rest of batter