

Pancakes with Blueberries

About 6 4-inch pancakes

1 cup whole wheat pastry flour
2 teaspoons baking powder
Pinch of salt
1 cup almond milk (plus more if batter is too thick)
2 tablespoons oil
1 tablespoon agave nectar
1 cup blueberries
Oil for cooking

Put dry ingredients in a bowl and mix. Combine almond milk, oil and agave nectar, whisk to incorporate and add to dry ingredients. Mix until smooth. Add additional almond milk if too thick. Warm a non-stick pan on medium heat (if not non-stick, add a little oil before cooking each pancake). Using a 1/3-cup measuring cup, pour batter into pan. When bubbles appear on pancake, flip and cook until second side is golden brown (or if no bubbles appear after 1-2 minutes, check to see if pancake is cooked). Warm oven and place cooked pancakes on a plate while cooking all of the batter. Serve with maple syrup and non-hydrogenated spread.