**Whole Wheat Double Blueberry Pancakes**

**Pancakes:**

1 1/3 cups whole wheat flour

2/3 cup AP flour

1 ½ tsp. baking powder

½ tsp. baking soda

2 Tbsp. brown sugar

1 tsp. salt

1/3 cup melted butter

2 ½ cups milk

2 eggs

1 cup frozen blueberries

**Blueberry Syrup:**

1 cup frozen blueberries

1 Tbsp. lemon juice

¼ cup sugar

¼ cup brown sugar

¼ cup maple syrup

**INSTRUCTIONS**

**Pancakes:**

1. In a large bowl, mix together both flours, baking soda, baking powder, sugar, and salt.
2. Mix in the melted butter, milk, and eggs. Stir until just combined. Be careful not to over mix. Tiny lumps may remain.
3. Add the blueberries and mix slightly. If you mix them too much, the mixture will turn purplish-blue.
4. Heat a pan large enough to make a pancake over medium high heat. Spray lightly with pan spray.
5. Cook both sides until done.

**Blueberry Syrup:**

1. Add all ingredients to a small saucepan.
2. Heat over medium heat until all of the sugar has dissolved. Stir occasionally.