**Buttermilk Pancakes**

**Pancakes:**

1 ½ cups AP flour

2 tsp. baking powder

1 tsp. baking soda

1 Tbsp. sugar

½ tsp. salt

1 ½ cups buttermilk

¼ cup milk

2 eggs

3 Tbsp. butter, melted**Fruit Syrup**

2 cups blueberries, raspberries, or strawberries with juice

1 cup sugar

1 tsp. cornstarch

1 tsp. lemon juice

**INSTRUCTIONS**

**Pancakes:**

1. In a large bowl, mix together flour, baking powder, baking soda, sugar, and salt.
2. Form a well in the middle and add the eggs, buttermilk, milk, and melted butter.
3. Stir until just combined. Be careful not to over mix. Tiny lumps may remain.
4. Heat a pan large enough to make a pancake over medium heat. Spray lightly with pan spray.
5. Add some of the pancake batter. Cook until bubbles begin to form around the edges.
6. Flip and cook until done.

**Fruit Syrup:**

1. Mix all ingredients together in a small pot. Make sure it is mixed well enough that the cornstarch doesn’t form clumps.
2. Bring the mixture to a simmer over medium heat.
3. Turn the heat down and cook for 10-15 minutes, or until the fruit has broken down and the mixture looks syrupy.
4. Use a whisk to break up the remaining chunks.
5. Cool slightly and enjoy.