

EQUIPMENT

Large bowl
Measuring cups
Measuring spoons
Wooden spoon
Measuring jug
Frypan
Spatula

INGREDIENTS

1 $\frac{1}{2}$ cups milk
 $\frac{1}{4}$ cup white vinegar
2 cups plain flour
 $\frac{1}{4}$ cup sugar
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon bi-carb soda
1 teaspoon salt
2 eggs
 $\frac{1}{4}$ cup melted butter plus extra for cooking
1 cup blueberries



METHOD

1. Measure milk in a jug, add vinegar, stir with a fork and let sit for a minute.
2. Place all the dry ingredients in a large bowl and gently stir with a whisk.
3. Add eggs, milk and melted butter and whisk until batter is smooth.
4. Heat a small amount of butter in a large frypan on medium heat.
5. Pour about $\frac{1}{4}$ cup batter into pan, top with blueberries. Using a spatula, carefully flip the pancake over when the bubbles starts to pop. Cook for another minute until the pancake is cooked through. Avoid squashing the pancake.
6. Remove pancake onto a plate and repeat step 5 until the batter is used up.