

## 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.