

BBQ Blueberry Pancakes



Ingredients

- 2 eggs
- 2 cups milk
- 75g butter, melted
- 2 cups plain flour
- 2 tsp baking powder
- 2 tbsp sugar
- 1 tsp vanilla essence
- 1 teaspoon salt
- 1 cup blueberries
- Butter, maple syrup, cream or ice-cream to serve

Directions

Step 1 – In a large bowl, whisk together the eggs, milk and melted butter. Sift the flour and baking powder together then add to the egg mixture, along with the sugar, vanilla essence and salt. Mix well until all ingredients are incorporated.

Step 2 – Heat the BBQ to medium (180 - 200°C) and prepare for direct grilling, ensuring the grills are clean.

Step 3 – Preheat a BBQ safe hotplate, fry pan or skillet over direct heat and once heated, lightly grease the cooking surface and add 1/4 cup measures of the pancake mixture to the cooking surface. Sprinkle each pancake with blueberries and cook until bubbles form around the outside of each pancake and the bottom of each pancake is golden. Flip the pancakes and cook until golden. Once cooked, set aside to keep warm and cook the remaining pancakes. Serve hot with extra blueberries on the side and your choice of topping.

