

Huckleberry Pancakes

Yield: 4 servings

- 2 cups flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/4 cup sugar
- 2 eggs
- 2 tablespoons oil
- 1 cup milk
- 4 ounces huckleberries, fresh or frozen, plus extra, for serving
- Whipped butter and maple syrup, as an accompaniment



Mix the flour, baking powder, salt, and sugar in a bowl. Then, stir in eggs, oil, and milk until mixed. Do not beat the mixture.

Pour 2 to 6 ounce ladles of batter on a lightly oiled griddle. Then, add 1 ounce of huckleberries to each pancake. Cook for 2 to 3 minutes on each side.

Place the pancakes on a large plate. Then garnish with huckleberries, whipped butter, and hot huckleberry sauce.

Huckleberry Sauce

- 2 cups huckleberries
- 1/3 cup granulated sugar
- 2 tablespoons lemon juice
- 2 tablespoons cornstarch
- 1 1/2 teaspoons water

In a saucepan over medium heat, add huckleberries, granulated sugar and lemon juice. Bring to a boil reduce heat and simmer for 5 to 8 minutes. 3-4 servings.

In a small bowl, combine the cornstarch and water. Slowly stir into the huckleberry sauce and heat until thoroughly combined and thickened.