

## **Whole Wheat Blueberry Pancakes**

Oh, pancakes: the quintessential weekend breakfast. These ones are quick to prepare and are high in B-vitamins and fibre. Try adding flaxseed for an omega-3 boost, cinnamon for flavour, or substituting an alternate type of fruit. Note: keep an eye on your batter consistency – depending on the substitution, you may need to adjust the quantity of milk used.

## Prep: 5 minutes • Total: 13 minutes or less

Ingredients:		
Whole wheat flour	1 ¼ cups	315 mL
Baking powder	2 tsp	10 mL
Eggs	1 large	1 large
Milk (skim or 1%)	1 cup	250 mL
Salt	½ tsp	2.5 mL
Sugar	1 Tbsp	15 mL
Blueberries	½ cup	125 mL

## **Directions:**

- 1. Spray large, heavy-bottomed skillet with cooking spray and preheat over medium heat.
- 2. In a small bowl, sift together flour and baking powder. Set aside.
- 3. In a large bowl, beat together milk, egg, salt and sugar. Stir in flour mixture until just moistened. Add blueberries, and stir to incorporate them.
- 4. Pour batter into skillet, about ¼ cup batter per pancake.
- 5. Cook until bubbling, about 1 ½ minutes. Turn, and cook until golden brown.
- 6. Makes about 10 pancakes.

Nutrition Facts Serving Size (107g) Servings Per Container		
Amount Per Serving		
Calories 150 Ca	lories from Fat 15	
	% Daily Value*	
Total Fat 1.5g	2%	
Saturated Fat 0g <b>0</b> %		
Trans Fat 0g		
Cholesterol 35mg 12%		
<b>Sodium</b> 420mg <b>18</b> %		
Total Carbohydrate 30g 10%		
Dietary Fiber 4g 16%		
Sugars 7g		
Protein 7g		
Vitamin A 2% •	Vitamin C 4%	
Calcium 20% •	Iron 8%	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:  Calories: 2,000 2,500		
Total Fat Less thar Saturated Fat Less thar Cholesterol Less thar Sodium Less thar Total Carbohydrate Dietary Fiber  Calories per gram: Fat 9 • Carbohydrate	65g 80g 20g 25g 300mg 300mg 2,400mg 2,400mg 300g 375g 25g 30g	

Adapted from: Allrecipes.com

## Makes 5 servings (107 g/ serving) • 1 serving = 2 pancakes

**Prepared By:** Jennifer Broxterman, Registered Dietitian & Lisa Doerr, BScH Foods & Nutrition student **NutritionRx • Email:** info@nutritonrx.ca • **Phone:** (519) 520-9549 • **Website:** www.nutritionrx.ca