



# SILVER DOLLAR PANCAKES WITH CREAM CHEESE & BLUEBERRIES

## INGREDIENTS

1/2 cup all-purpose flour  
1/4 cup wheat flour  
Pinch of sea salt  
1 teaspoon baking powder  
1/4 teaspoon cinnamon  
4 tablespoons sugar  
1/2 cup milk  
1 teaspoon vanilla  
1 teaspoon canola oil  
1/2 cup blueberries  
8oz cream cheese  
(room temperature)  
Butter (for frying)

## PROCEDURE

In a large bowl, combine flours, salt, cinnamon, baking powder, and sugar. Mix well.

Add milk, vanilla and oil. Whisk until smooth.

Add blueberries and cream cheese.

Heat a large non-stick pan and add butter.

Add one tablespoon of batter to pan and cook until golden brown (approximately 2-3 minutes, flipping once.)

Enjoy!

