**Pancakes**

**160 grams whole wheat pastry flour**

**1/2 tsp salt**

**1/2 tsp baking soda**

**42 grams butter, melted**

**2 eggs, beaten**

**300 grams buttermilk**

**2/3 cup blueberries (optional)**

Melt butter in the microwave. When it has cooled but not solidified stir in buttermilk and egg

Combine flour, soda, and salt in a bowl.

Heat griddle.

Stir liquid into dry ingredients; do not overbeat – small lumps are OK. Add blueberries. Pour ¼ cup of batter onto griddle for each pancake.

For fluffier pancakes, beat the egg whites separately and add them last to the batter.