

Blueberry Cornmeal Griddle Cakes

¾ cup flour
¾ cup yellow cornmeal
2 Tbsp sugar
1 tsp baking powder
½ tsp baking soda
½ tsp salt
2 eggs
¾ cup milk
¾ cup sour cream
4 Tbsp canola oil
1 tsp vanilla extract
2 cups frozen blueberries (do not thaw)

Preheat griddle to 350 degrees. In a bowl, whisk together flour, cornmeal, sugar, baking powder, baking soda, and salt. Set aside. In a second bowl, combine eggs, milk, sour cream, oil, and vanilla. Whisk wet ingredients into the dry ingredients until moist (do not over mix – a few lumps are okay). Lightly coat griddle with nonstick spray, then pour 1/3 cup batter per cake onto griddle. Place some blueberries in each griddle cake. When the cakes appear dry on the edges and bubbles form on the surface, turn over with a spatula and continue to cook until done. Serve griddle cakes warm with your favorite topping..