Blueberry Pancakes

3 ½ cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1 cup sugar
3 eggs
1 stick butter or margarine, melted and cooled
1 cup whole milk
Cup fresh or thawed and drained frozen blueberries
Vegetable oil or butter for cooking

In a large bowl, combine the flour, salt, baking powder and sugar. In a medium bowl, lightly beat the eggs, then whisk them into the flour mixture. Combine the butter and 1 cup of milk in the medium bowl and gradually whisk them into the batter. The batter should be slightly thicker than heavy cream. If the batter is too thick, then add a little more milk.

Heat a seasoned griddle or heavy bottomed pan over medium heat. Spoon or pour about 3 tablespoons of batter onto the griddle to form a pancake. Repeat with as many pancakes as will fit leaving about a 1 inch gap between each pancake. Drop 7-8 blueberries onto each pancake. Cook until bubbles form on each pancake then flip and cook for an additional 3 minutes until both sides are golden. Serves hot with either blueberry, maple syrup, butter or powdered sugar to taste. If necessary cooked pancakes can be placed at 200°F until all the batter is cooked. Serves 4.