

Pinole Pancakes with Blueberry Maple Syrup

Ingredients

For the pancakes:

- 1 cup all-purpose flour
- ½ cup blue pinole
- 2 tbsp. sugar
- 2 tsp. powdered sugar
- Pinch of salt
- 1 ¼ cup water
- 1 tbsp. vegetable oil
- 1 tsp. vanilla extract
- Vegan butter, for cooking

For the syrup:

- ½ cup maple syrup
- 1 cup fresh blueberries
- 1 tsp. lemon juice

To serve:

- Vegan whipped cream
- Pinch of pinole

Steps

1. In a large bowl, mix together the dry pancake ingredients (all-purpose flour, pinole, sugar, baking powder, and salt). In a small bowl, whisk together the wet ingredients (water, vegetable oil, and vanilla extract). Combine the wet and the dry, and whisk.
2. Heat a large skillet to medium heat, and melt a little vegan butter to stop sticking. Pour about ¼ cup of batter on the skillet, and cook for about a minute, until the bubbles formed no longer pop. Flip, cook for another 30 or so seconds, and remove from the pan. Repeat until all the batter is gone (about 12 pancakes).
3. Make the syrup by heating ½ cup of maple syrup, and adding the blueberries and lemon juice. Cook for about 2 minutes, and use the back of a spoon to squash the blueberries. Heat until thickened, and then push through a strainer (if it becomes too jam-like, you can thin with a little water when warm).
4. Serve the pancakes with the warm blueberry maple syrup, vegan whipped cream, and sprinkled with pinole.

