

DCC's Blueberry Pancakes



Serving Size

2



Skill Level

Easy



Diet Type

Dialysis

Ingredients

- 1 1/2 cup all-purpose flour
 - 2 tsp *DCC low phosphorus baking powder*
 - 3 tbsp sugar
 - 1 cup 1% milk
 - 1 tbsp unsalted margarine
 - 2 eggs, beaten
 - 1 cup blueberries
- *DCC Baking Powder Ingredients*
- 2 tsp cream of tartar
 - 1 tsp baking soda

Directions

1. In a mixing bowl sift together flour, DCC low phosphorus baking powder, and sugar.
2. Add in wet ingredients until smooth.
3. Once well mixed, add blueberries.
4. Pour pancake mix on greased skillet using a 1/3 measuring cup.
5. Once the bottom of pancake is golden brown and bubbles start forming on top of pancake, flip pancake.

Nutrition Facts

Serving: 2 pancakes

Amount per serving

Calories 220

Sodium	150 mg
Potassium	220 mg
Phosphorus	110 mg
Carbohydrates	35 g
Protein	6 g