



French Super, soft, super airy, gluten free and a joy to have! My lemon blueberry muhogo pancakes are a forever-favorite!



## Ingredients

1 1/2 cups of muhogo flour	1 tablespoon of lemon zest
1 1/2 cups of mala	A handful of blueberries
4 tablespoons of molten butter	1/2 teaspoon of cinnamon
1 teaspoon of vanilla extract	1 1/2 teaspoon of baking powder
2 eggs	5 tablespoons of sugar

## Method

In a bowl, combine the dry ingredients: (flour, cinnamon, baking powder). In another bowl, whisk the eggs and the sugar until pale yellow and frothy. Pour in the egg mixture into the dry ingredients and mix until roughly combined. Then pour in the mala, vanilla and the molten butter. Once combined, throw in your blueberries and the lemon zest. Mix that until just combined and proceed to cook.

Each pancake will take about 2-3 minutes each side. Once done, pile them high and serve with some yoghurt and fresh berries.



SERVE WITH: some milk, tea or coffee

---

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/lemon-blueberry-muhogo-pancakes/>

Video: <https://youtu.be/ycNQhu6JBRw>