



# Sheet Pan Pancakes

a recipe from Georgia School Nutrition Program

MAKES: 12 servings    PREP TIME: 15 minutes plus bake time    CATEGORY: Breakfast

## Ingredients:

- 2 ½ Cups All-purpose flour
- 1 Tbsp Sugar
- 1 tsp Salt
- 2 tsp Baking powder
- 1 tsp Baking soda
- 3 Cup Buttermilk
- 3 Eggs
- 4 Tbsp Butter, unsalted, melted
- 1 Cup Blueberries, fresh Georgia Grown

**OPTIONAL TOPPINGS:** yogurt, nut or seed butter, fresh fruit

## Steps:

1. Preheat oven to 425 degrees F
2. Line a baking pan with parchment paper and spray with nonstick cooking spray
3. Whisk together liquid ingredients in a large bowl
4. Stir dry ingredients together in a separate bowl
5. Add the dry ingredients into the bowl of liquid ingredients
6. Add melted butter into the batter and let batter sit for 5 minutes
7. Pour batter onto lined baking pan and spread out evenly
8. Sprinkle Georgia Grown blueberries on top of batter
9. Bake for about 20-25 minutes or until golden brown and a knife inserted in the center comes out clean.
10. Serve warm