

The Blueberry Blossom Pancake

Ingredients

Blueberry Syrup

- 3/4 cup pure maple syrup
- 1/4 cup blueberries

Streusel

- 1/2 cup old-fashioned oats
- 1/4 cup all-purpose flour
- 2 tablespoons light brown sugar
- 1/4 cup (1/2 stick) unsalted butter, melted

Pancakes

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1 large egg
- 1 1/2 cups buttermilk
- 2 tablespoons unsalted butter, melted, slightly cooled
- Vegetable oil (for skillet)
- 1 cup blueberries (about 5 ounces)

Preparation

Blueberry Syrup

Purée syrup and blue-berries in a blender until smooth; set aside.

Streusel

Preheat oven to 350°. Combine oats, flour, and brown sugar on a small rimmed baking sheet; drizzle with butter and toss to coat. Bake, stirring occasionally, until golden brown, 15–20 minutes. Let cool.

DO AHEAD: *Streusel can be made 1 week ahead. Store airtight at room temperature.*

Pancakes

Whisk flour, sugar, baking powder, baking soda, and salt in a large bowl. Whisk egg, buttermilk, and butter in a medium bowl, then whisk into dry ingredients.

Heat a large nonstick skillet over medium heat and lightly coat with oil. Working in batches, pour 1/4 cupfuls of batter into skillet and top each with 2 tablespoons berries. Cook pancakes until bottoms are golden brown and bubbles form on top, about 3 minutes. Flip and cook until golden brown and cooked through, about 2 minutes longer. Serve pancakes topped with syrup and streusel.