

## SHEET PAN PANCAKES (BLUEBERRY & CHOCOLATE CHIP)

1 1/3 cups whole-wheat flour (for smoother texture, omit & use 2 2/3 C. AP flour)  
1 1/3 cups all-purpose flour  
2 1/4 teaspoons baking powder  
1 1/4 teaspoons baking soda  
1 teaspoon table salt  
4-6 Tbsp. granulated sugar (optional for a sweeter cake batter)  
3 cups low-fat buttermilk  
3 large eggs  
1 tablespoon pure maple syrup, plus 1/2 cup for serving  
1/4 cup unsalted butter, melted  
2 tablespoons cream cheese, softened (really soft!) + 1 tablespoon granulated sugar OR 3 Tbsp. lemon curd, softened  
6 tablespoons semisweet mini chocolate chips  
2/3 cup fresh blueberries

### Tools:

-18x13 rimmed sheet pan (baking pan)  
-Large bowl, medium bowl, small bowl  
-Small heatproof bowl for the melted butter  
-Whisk  
-Spatula  
-Sturdy spoon for stirring cream cheese or lemon curd

- 1- Measure and prepare all ingredients. Preheat oven to 500 degrees F. Coat baking sheet with cooking spray.
- 2- In a large bowl, whisk together all the flour, baking powder, baking soda, salt and sugar, if using.
- 3- In a medium bowl, whisk together buttermilk, eggs and 1 tablespoon maple syrup.
- 4- Stir wet ingredients into dry ingredients.
- 5- Stir in melted butter. The batter will be lumpy. Let rest for 5 minutes.
- 6- Meanwhile, in a small bowl, stir together cream cheese and sugar OR stir lemon curd to loosen; set aside.
- 7- Spread batter into an even layer on the baking sheet. Sprinkle chocolate chips over half of the pan and blueberries over the other half. Dollop small mounds of the cream cheese mixture or lemon curd over the blueberries.
- 8- Reduce temperature to 425 degrees F. Bake the pancake until golden brown and a toothpick inserted in the center comes out clean, 14 to 16 minutes. Cut into 12 pieces and serve with the remaining maple syrup.