BLUEBERRY CRUMBLE PANCAKE BREAD

By: Simply Creative Chef Rob Scott

Ingredients: Yields 8 large slices

Crumble Topping:
½ cup packed brown sugar
½ cup all-purpose flour
¼ teaspoon salt
¼ cup cold unsalted butter, cut into small pieces

Pancake Bread:
2 ¼ cups all-purpose flour
3 tablespoons sugar
1 teaspoon baking soda
¾ teaspoon salt
1 ½ cups buttermilk
2 large eggs
¼ cup melted butter
6 ounces fresh or frozen blueberries

Directions:

- Preheat the oven to 350 degrees F
- Lightly grease a 9x5 inch loaf pan
- In a medium bowl, prepare the crumble topping by stirring together brown sugar, flour, and salt
- Use a pastry cutter (or 2 knives) to cut the butter into the flour mixture until it resembles small pebbles or sand and then set aside
- In a large mixing bowl, stir together flour, sugar, baking soda, and salt
- Whisk in buttermilk, eggs, and melted butter just until combined
- Use a rubber spatula to gently fold in blueberries
- Pour batter into prepared pan
- Sprinkle crumble topping generously over the top of the batter in an even layer
- Bake in the over for 50-60 minutes until the middle of the loaf is set
- Serve hot or room temperature with maple syrup
- In your Grab N Go Kit you will find individual bags
- Bag 1-Brown Sugar, Flour and Salt for Crumble
- Bag 2- Flour, Sugar, Baking Soda and Salt
- PLEASE WATCH VIDEO AND READ RECIPE AND USE ALL INGREDIENTS ON THE RECIPE FOR BEST RESULTS.