



PS Seasonings & Spices Gluten Free Blueberry Pancake Mix

This PS Seasonings & Spices Gluten Free Blueberry Pancake Mix is new and outstanding, and the gluten free part is like icing on the cake! You really can't tell at all that it's gluten free. And the mix is loaded with freeze-dried blueberries that make it oh-so-good.



Ingredients

Serves 6

- ◇ 18 oz. fresh blueberries, washed and air dried
- ◇ 1/4 cup sugar 1/3 cup olive oil
- ◇ 2 1/3 cups PS Seasoning & Spices Gluten Free Blueberry Pancake Mix
- ◇ 1/2 cup buttermilk (I like Kate's)
- ◇ 3 Tbs. sugar
- ◇ 3 Tbs. unsalted butter, melted
- ◇ 1/2 pint heavy cream, whipped
- ◇ 1 tsp. pure vanilla extract

Instructions

1. Preheat oven to 425 degrees.
2. In large bowl, gently fold and mix the blueberries with 1/4 cup sugar; set aside.
3. In a medium bowl, stir PS Seasoning & Spices Gluten Free Blueberry Pancake Mix, buttermilk, 3 tablespoons sugar and the butter until a soft dough forms. On ungreased cookie sheet, drop dough by 6 spoonfuls.
4. Bake 10 to 12 minutes or until golden brown.
5. Meanwhile, in small bowl, beat whipping cream and vanilla with a whisk or electric mixer until soft peaks form.
6. Cut and split shortcakes, spread a large spoonful of heavy cream on the bottom, place a large spoonful of blueberries on top of the cream and top with a little more whipped cream and the other half of the shortcake. The cream acts as the "glue" here to hold it all together.

Notes
