

# Pancakes with Salmonberry



**Chef: Crystal Wahpepah    Region: Western/Southwestern**

**Makes 24**

## **Ingredients**

Pancakes with Salmonberry

- **3 cups of bakery mix**
- ½ cup of water
- **1 tablespoon vegetable oil**
- 1 cup of salmonberries, fresh, foraged

**Boldfaced items are available through the FDPIR Foods Available List or through USDA DoD Fresh Program.**

## **Instructions**

1. In a mixing bowl, combine 3 cups bakery mix with 1 tablespoon vegetable oil, mix well
2. Fold in 1 cup salmon berries, mix all together
3. Set batter aside for 2 mins
4. Warm saucepan to medium heat
5. Add a drizzle of vegetable oil to the saucepan before adding quarter size heaping spoonfuls of batter into the pan
6. Cook until the pancake is golden brown on the edges, then flip the pancake and repeat on the other side (approximately 1 minute per side)
7. Repeat with the remaining batter

Serve pancakes hot with fresh salmon berries or fresh fruit as desired

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