



## blueberry vanilla toaster pastry pancakes

A childhood favorite recipe that has been turned into a gluten-free and a little bit healthier treat! These are super fun to make and would be a great Saturday morning activity!



### INGREDIENTS

- Yield:

#### PIE CRUST

- 1 bag [Pamela's Pancake & Baking Mix](#)
- 2 tsp sugar (omit sugar for savory crusts, like quiche)
- 4 TBSP unsalted butter, chilled
- 2 TBSP oil
- 1/4 cup ice water

#### BLUEBERRY VANILLA COMPOTE

- 1 cup blueberry (fresh or frozen)
- 1 tsp vanilla

#### BLUE ICING

- 1 tsp blue spirulina
- 1 cup powdered sugar
- 1/4 cup butter, softened

### DIRECTIONS

- PIE CRUST

- Combine Baking & Pancake Mix and sugar in a bowl. Cut chilled butter through flour mixture with two knives, pastry cutter, or with paddle attachment from a stand mixer until butter is in very small pieces. Add oil, then add ice water slowly until the dough comes together, it should not be sticky. You may not need to add all the water.
- Roll out the dough between two sheets of parchment or wax paper. Dough should be thin, about 1/8". Peel the top paper off dough and measure circles to be about 6" in diameter. Start the process again with the leftovers dough. Refrigerate when done.
- **BLUEBERRY VANILLA COMPOTE**
  - For the blueberry vanilla compote, place the blueberries and the vanilla into a pan. Cook for about 10 minutes. Using a hand blender, blend all the ingredients together.
- **BLUE ICING**
  - Using an electric mixer, beat butter, spirulina and powdered sugar until creamy. Add more powdered sugar for desired consistency. If you want the icing to be a little runnier, add a little bit of water or milk/cream.
- **MAKING THE TOASTER PASTRIES**
  - Remove the dough from the refrigerator. Place a piece of parchment paper on a baking sheet, place half the circles that you have on the parchment paper. Add 1 tablespoon of compote in the center of the dough. Then add another dough circle on top of each one. With the help of the fork, press the edge of the dough together. Make an X on the center of the circle to let the steam come out. Bake for 8 to 10 minutes, remove from the oven. Let it cool and then add the icing on top with some sprinkles! Enjoy!