**BLENDER PANCAKES**

¾ cup buttermilk

¼ cup + 2 T whole wheat kernels

1 T corn meal

1 T brown sugar

1 egg

2 T margarine

¼ tsp. baking soda

1 ½ tsp. baking powder

In a blender put buttermilk and whole wheat and choose the sauce button 4 times. Blend for 4 minutes. Add cornmeal, brown sugar, egg, baking soda, baking powder, and margarine. Press the sauce button. Spray the skillet with pam pour ¼ cup batter into a Medium heat NOT HIGH. Wait until bubbles form on top turn over with turner. Continue cooking until lightly brown.