

Blueberry Pancakes
by Chef Kristopher Gholson
Virginia Mathematics Teacher Spring 1990

Ingredients:

$$\lim_{x \rightarrow -4} \frac{-3x - 23}{2x - 3}$$

egg

$$\lim_{x \rightarrow 4} \frac{x^2 - 7x + 12}{x - 4}$$

cup all-purpose flour*

$$\lim_{x \rightarrow 4} \frac{-x^2 + 11x - 28}{x^2 - 4x}$$

cup milk

$$\lim_{x \rightarrow \pi} \sin\left(\frac{x}{6}\right)$$

cup fresh or frozen
blueberries (thawed and
well drained)

$$\lim_{x \rightarrow \frac{\pi}{2}} 2 \tan\left(\frac{x}{2}\right)$$

tablespoons shortening,
(or vegetable oil)

$$\lim_{x \rightarrow 3} \frac{-x^2 + 7x - 12}{x - 3}$$

tablespoon sugar

$$\lim_{x \rightarrow -1} \frac{2x^2 + 7x + 5}{x + 1}$$

teaspoons baking powder

$$\lim_{x \rightarrow 0} \frac{\sqrt{1+x} - 1}{x}$$

teaspoon salt

Beat egg with hand beater until fluffy; beat in remaining ingredients just until smooth. Grease heated griddle if necessary. (To test griddle, sprinkle with few drops of water. If bubbles skitter around, heat is just right.)

Pour about 3 tablespoons batter from tip of large spoon or from pitcher onto hot griddle. Cook pancakes until puffed and dry around the edges.

Turn and cook other sides until golden brown. (To keep pancakes hot, stack on hot plate with towels in between; or stack in the top of a double boiler.)

Recipe makes about nine 4-inch pancakes.

*If using self-rising flour, omit baking powder and salt.

Many thanks to Kathy Rivers for retyping this puzzle.

Recipe borrowed from Betty Crocker

