

EASY SATURDAY BLUEBERRY SYRUP



Saturdays and special occasions call for my husband Jim's Fluffy Pancakes! But when we celebrated our son's 9th birthday, I decided to make Jim's Fluffy Pancakes for dinner.

They're so simple to make, the almond flour provides great nutrients, and they're filling. With all the work involved in making a cake and organizing a special day for him, pancakes were a great solution.

I wanted to include some fruit in the dinner though, and decided to put together some blueberry syrup. It's super easy and tasted delicious on the pancakes!

The syrup can be made while you're cooking the pancakes. I think it will be a great addition to our Saturday breakfasts!

BLUEBERRY SYRUP

In a small saucepan combine around 2 cups of frozen blueberries and honey to taste. (I added about 1/4 c. honey.)

Boil the blueberries and honey for around 10 minutes, stirring occasionally, until the blueberries are soft and blending well with the honey.

Pour and enjoy!