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Blueberry-Pecan Pancake Mix

1 cup all-purpose flour
1/2 cup whole-wheat flour
1/2 cup dried blueberries
1/2 cup finely chopped pecans, toasted (see Tip)
3 tablespoons light brown sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt

1. To make dry mix: Whisk all-purpose flour, whole-wheat flour, blueberries, pecans, brown sugar, baking powder, cinnamon and salt in a medium bowl.
2. To make pancakes: Whisk 2 large eggs, 2 large egg whites, 1 1/2 cups nonfat buttermilk and 2 tablespoons canola oil in a medium bowl. Put Blueberry-Pecan Pancake Mix in a large bowl. Make a well in the center of the mix; add wet ingredients and stir until just combined. Use about 1/4 cup batter for each pancake.

Make Ahead Tip: The mixture of dry ingredients can be stored in an airtight container at room temperature for up to 1 month or frozen for up to 3 months.

Tip: Place chopped pecans in a small dry skillet and cook over medium-low heat, stirring constantly, until fragrant and lightly browned, 2 to 4 minutes.

2 1/2 cups dry mix (makes 8 servings, 2 pancakes each)