

# PANCAKES

## buttermilk



### BUTTERMILK PANCAKES

#### INGREDIENTS:

- 4 tablespoons unsalted butter (1/2 stick)
- 2 cups flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 2 cups buttermilk
- 1 teaspoon vanilla

#### INSTRUCTIONS:

1. Preheat the griddle or skillet.
2. Melt butter on the stove or in a microwave. It will melt more quickly and evenly if you cut it into small pieces. When melted, remove from heat.
3. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
4. Crack eggs into another bowl, one at a time. Remove any shells using another shell. Add buttermilk and vanilla and whisk to combine.
5. Gently whisk the eggs, buttermilk, and vanilla mixture into the dry ingredients. Then, add the melted butter and stir with a spatula to combine. Let batter sit for 5 minutes before using.
6. Using a 1/4 cup measuring cup or ice cream scooper, scoop the batter onto a hot griddle. Once bubbles form on top and start to pop, flip the pancakes and cook on the other side for another 1-2 minutes.

#### TIPS

This recipe is easy to double, so make it for a crowd! You can refrigerate or freeze any leftover pancakes.

Add 1/4 cup chocolate chips to the batter for a sweet treat.

Top with real maple syrup, sliced fruit, and some homemade whipped cream!

Add the melted butter at the end so that warm butter doesn't curdle the colder milk mixture.

#### NOTES

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*explore.eat.enjoy.*

