

Buttermilk Pancakes

A time-tested, family-approved favorite.

Ingredients for Buttermilk Pancakes:

1 cup flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp vanilla
1/4 tsp salt
1 1/2 tbsp sugar
1 egg
1 1/2 cups buttermilk
2 tbsp butter

**Directions:**

1. **Make the batter.** In a bowl, beat the egg and stir in buttermilk. In a second bowl, combine flour, sugar, baking powder, baking soda and salt. Create a well in the center of the dry ingredients. Pour in buttermilk-egg mixture. Stir just until combined and add vanilla. Batter will be lumpy. The less you stir your batter, the fluffier your pancakes will be.
2. **Make the cakes.** Melt butter over medium heat and **add melted butter to to batter**, stirring gently. Wipe excess butter from skillet or griddle. Adjust heat on the lower side of medium. Pour batter into pan by quarter-cupfuls. For smaller pancakes, use a smaller cup. When bubbles form on top it's time to flip. This will take about 2-3 minutes. The bubbles will help your pancake keep their during the flip. If bubbles haven't formed, it is not time to flip.
3. **Tips.** Keeping your pan hot, but on a lower temperature ensures your cake will cook through and not be raw on the inside. Total cooking time about 4-6 minutes per flapjack. Top with butter and syrup and enjoy. **Makes 8-10 pancakes.** Recipe doubles well. Leftovers freeze well for a microwave breakfast in minutes!