

Buttermilk Pancakes

2 cups all-purpose flour

1 Tablespoon baking powder

1/4 teaspoon baking soda

1 teaspoon salt

2 cups buttermilk

2 eggs

1/4 cup melted butter

berries or banana slices (optional)

Prepare the batter

Combine the dry ingredients in a large bowl. Whisk to blend. In a separate bowl, whisk eggs lightly. Add buttermilk to eggs and blend. Pour buttermilk mixture into flour mixture. Stir gently until just barely mixed. Pour in melted butter. Stir gently until just mixed. It may still be lumpy, but that is OK. Do not over mix or you will end up with tough pancakes.

Cook the pancakes

Heat a griddle on medium until a water droplet skids across the surface. Grease pan with bacon fat (*my favorite*) or vegetable oil. Ladle batter onto griddle. Add berries or bananas to each pancake individually (optional, but recommended). Flip pancakes once bottom is nicely browned. Cook until center of pancake is fully cooked.

Serve with butter, jam, or syrup.

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