

Fluffy Buttermilk-Style Pancakes

8 servings • Category: Breakfast • Generated by Nutrifax

Ingredients

- 1 1/2 cup Grains (wheat flour, white, all purpose, bleached)
- 2 tbsp Sweets (sugars, granulated)
- 2 tsp Leavening agent (baking powder, double acting, phosphate)
- 1/2 tsp Leavening agent (baking soda)
- 1/2 tsp Salt (table)
- 2 large egg Egg (chicken, whole, fresh or frozen, raw)
- 1 1/4 cup Milk (fluid, whole, producer, 3.7% M.F.)
- 3 tbsp Butter (unsalted)
- 1 tsp Vanilla extract

Instructions

1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk the eggs, then add the milk, melted butter, and vanilla. Mix until combined.
3. Pour the wet ingredients into the dry ingredients. Stir gently until just combined — the batter should be lumpy. Do not overmix.
4. Let the batter rest for 5 minutes while you heat a non-stick skillet or griddle over medium heat.
5. Lightly grease the pan with butter. Pour about 60ml of batter per pancake onto the skillet.
6. Cook until bubbles form on the surface and the edges look set, about 2-3 minutes. Flip and cook for another 1-2 minutes until golden brown.
7. Repeat with the remaining batter. Serve warm with maple syrup, fresh fruit, or butter.