



BUTTERMILK PANCAKES

A FAMILY FAVORITE!

Pancakes are so much better from scratch...and the best thing is, they're really not hard to make at all!

Ingredients

- * 1 cup buttermilk
- * 3 tablespoons butter, melted
- * 1 egg
- * 3/4 cup all-purpose flour
- * 1/2 teaspoon salt
- * 1 teaspoon baking soda

Directions

1. In a medium mixing bowl, blend buttermilk, egg, and butter with a whisk until smooth.
2. In a small bowl, stir together flour, salt, and baking soda.
3. Stir dry ingredients into wet ingredients just until the mixture is full incorporated. Don't over-mix. Those lumps are good.
4. Heat a griddle or skillet over medium heat. Spray with a little non-stick spray or melt a little butter on cooking surface.
5. Pour batter onto hot griddle and wait until there are bubbles all over the surface of the pancake - then flip and heat the other side. I'm sure you know this part. Don't flip before you see those bubbles or you'll have a floppy mess of a pancake.

Note: these pancakes take a little longer to cook than regular pancakes so be sure to watch for those bubbles. Batter holds well in the fridge for several days. Keep some on hand and then just stir and cook each morning. Easy, delicious hot breakfast!

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