



Foodie's Favorite Pancakes

By: Laura Hobbs - Flyer Foodie - fayettevilleflyer.com

INGREDIENTS:

2 c. flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
3 Tbs. sugar
2 large eggs, lightly beaten
3 c. buttermilk
4 tablespoons unsalted butter, melted, plus more
for griddle

DIRECTIONS:

Heat griddle a griddle over medium heat. Whisk together flour, baking powder, baking soda, salt, and sugar in a medium bowl. Add eggs, buttermilk, and 4 tablespoons of melted butter; whisk to combine. Batter should have small to medium lumps.

Test the griddle by sprinkling a few drops of water on it. If water bounces and spatters off griddle, it's hot enough. Melt about a tablespoon of butter onto the griddle and spread it out.

Using a soup ladle (about 1/2 cup), pour pancake batter, in pools 2 inches away from one other. When pancakes have bubbles on top and are slightly dry around edges, flip them. Cook until golden on bottom, about 1 minute.

Repeat with remaining batter, keeping finished pancakes on a heatproof plate in a warm oven or toaster oven. Serve warm.

Recipe first appeared in "BuckWHAT pancakes?" by Laura Hobbs - 8/21/11 - Flyer Foodie - Fayetteville Flyer

Full story including more photos: <http://www.fayettevilleflyer.com/2011/08/21/buckwhat-pancakes/>