

Buckwheat Pancakes

Makes 12

- 130 g buckwheat flour
- 130 g whole wheat flour
- 1 tsp baking soda
- 1 tsp baking powder
- 100 g granulated sugar (maybe less)
- 8 g instant yeast
- 1 tsp cinnamon (optional)
- ½ tsp salt
- 1 tsp vanilla
- 2 large eggs (room temp.)
- 475 ml milk (warmed to 42-43°C)
- 2 T vinegar
- 113 g oil



1. Mix the **dry ingredients** into a large mixing bowl.
2. Beat **eggs**, then beat in **vanilla** and **canola oil**
3. Slowly add heated **milk/vinegar** to egg mixture
4. Let **rise about an hour or so**. To make later, put in frig until ready to use
5. Prepare a hot griddle by melting **butter** or spraying it with cooking spray.
6. Scoop the batter with a ladle onto the hot griddle (**about ¼ C**). When bubbles form on top of the pancake, flip it.
7. Let it cook for another minute or two, then move to a plate in a warm oven.