

Buttermilk Pancakes

Makes about 8 (10-cm) pancakes

- 130 g all-purpose flour
- 1 tsp baking powder
- ¼ tsp baking soda
- ¼ tsp salt
- 29 g granulated white sugar
- 1 large egg, lightly beaten
- 240 ml buttermilk
(1 T white vinegar or ½ lemon)
- 40 g unsalted butter, melted



1. In a large bowl, whisk together **flour, baking powder, baking soda, salt** and **sugar**.
2. In a separate bowl, whisk together the **egg, buttermilk**, and melted **butter**.
3. Make a well in the center of the dry ingredients and pour in the egg mixture, all at once, and stir until just combined. The batter should have some small lumps.
(Do not overmix the batter or the pancakes will be tough. The batter can be covered and stored in the refrigerator for up to 24 hours.)
4. Heat a frying pan or griddle over medium high heat until a few sprinkles of water dropped on the pan or griddle splatter. *(If using an electric griddle, set the temperature to 180°C.)*. Lightly brush the pan with melted butter or oil.
5. Using a small ladle, pour about ¼ C of pancake batter on the pan, spacing the pancakes a few inches apart. When the bottoms of the pancakes are brown and the bubbles start to appear on the top surfaces (**2-3 minutes**), turn over. Cook until lightly browned (**1-2 minutes**).
6. Brush the pan with melted butter or oil between batches