

Buttermilk Pancakes

Recipe from: myclasscancook.com



Ingredients

For the Pancakes

2 cups all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon Kosher salt
3 tablespoons sugar
2 ¼ cups buttermilk, at room temperature
2 large eggs, lightly beaten, at room temperature
1 teaspoon vanilla extract or vanilla bean paste
4 tablespoons melted and slightly cooled unsalted butter

Butter or non-stick spray for the pan

Steps

1. In a large mixing bowl, whisk together flour, baking powder, baking soda, salt and sugar.
2. In a smaller bowl, whisk together the buttermilk, eggs and vanilla. Add the melted butter and whisk until just combined. A little curdling is normal.
3. Pour the wet ingredients into the dry ingredients and stir until just combined (do not overmix the batter - some lumps are ok). Allow the batter to sit for fifteen minutes before heating the pan.
4. Heat a large skillet on medium-high and once hot spray with non-stick spray or add little butter. Once skillet is hot, pour batter (I use a ½ measuring cup) onto the pan and manipulate it so that there's an even circle. Cook until large bubbles start to form. Carefully flip. Once bottom side is golden brown, remove pancake to a serving platter. Repeat with remaining batter. You may need to spray or add butter to your pan as you continue cooking the pancakes.

You may want to keep these warm in the oven while you are finishing the other pancakes. Once you're ready to eat, serve these pancakes with salted butter and syrup or honey. Sublime!