



Buttermilk Pancakes

Ingredients:

3 cups all-purpose flour
3 tbsp white sugar
3 tsp baking powder
3/4 tsp salt
3 cups buttermilk
1/2 cup whole milk
3 eggs
3 tsp vanilla extract
1/3 cup melted butter

Directions:

In a large bowl mix flour, sugar, baking powder, baking soda and salt. In a separate bowl, mix buttermilk, milk, eggs, vanilla and melted butter.

Mix the dry ingredients into wet ingredients until smooth and let the batter rest 10 minutes. Preheat a large skillet or griddle to medium/low heat.

Spray the skillet or griddle with nonstick spray. Spoon batter onto the griddle and cook for 2-3 minutes per side until brown. I like to use a squeeze bottle to make my pancakes. It makes for less mess and better control on the size of your pancakes.

Serve pancakes hot with butter and maple syrup.