

Fluffy Buttermilk Pancakes

Ingredients

2 cups all-purpose flour
2 tsp baking powder
1 tsp baking soda
½ tsp salt
2 tbsp. granulated sugar
2 cups buttermilk
2 large eggs
1 tsp vanilla extract optional



Instructions

1. Get large mixing bowl: Measure out the dry ingredients (flour, baking soda, baking powder, salt, sugar)
2. Whisk the dry ingredients together
3. In a separate small bowl: crack eggs and mix the eggs
4. Measure out the wet ingredients into the large mixing bowl with the dry ingredients:
 - buttermilk, eggs and vanilla extract
5. Mix until combined with whisk. Some small lumps are okay.
6. Let pancake batter rest for 10 minutes. (set timer)
7. Heat a large skillet or griddle over medium heat. (high will burn your pancakes)
8. Spray with non-stick cooking spray OR add butter to skillet.
9. Ladle in batter using ice cream scoop or dry measuring cup onto the skillet for each pancake.
10. Flip the pancakes over when small bubbles appear on the surface and continue cooking on the opposite side until golden brown.
11. Serve with butter and syrup.