



🍴 4 People

🕒 25 Mins

🍴 320 kcal

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Fluffy Buttermilk Pancakes

BREAKFAST CLASSIC

INGREDIENTS

2 cups all-purpose flour

2 tbsp sugar

2 tsp baking powder

1 tsp baking soda

DIRECTIONS

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

2. Pour wet ingredients into dry ingredients and fold gently with a spatula until just combined. Do not overmix; a few lumps are fine. Let batter rest 10 minutes.



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INGREDIENTS

2 cups all-purpose flour

2 tbsp sugar

2 tsp baking powder

1 tsp baking soda

1/2 tsp salt

2 cups buttermilk

2 large eggs

1/4 cup melted butter

1 tsp vanilla extract

Butter for cooking

DIRECTIONS

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

2. Pour wet ingredients into dry ingredients and fold gently with a spatula until just combined. Do not overmix; a few lumps are fine. Let batter rest 10 minutes.

3. Heat a griddle or non-stick pan over medium heat. Grease with butter. Pour 1/4 cup batter per pancake. Cook until bubbles form on surface and edges look dry, about 2 minutes.

4. Flip and cook until golden brown on the other side, about 1-2 minutes more. Keep warm in a 200°F oven. Serve stacked with butter, maple syrup, and fresh berries.