



FLUFFY BUTTERMILK PANCAKES

It doesn't get any fluffier than this!

INGREDIENTS

- 1 1/2 cups all purpose flour (192g)
- 4 tsp baking powder
- 2 Tbsp sugar
- 1/2 teaspoon salt
- 2 eggs
- 1 cup buttermilk (250ml) [no substitutes]
- 1/4 cup plain yogurt [can substitute with greek yogurt or sour cream if needed]
- 3 Tbsp melted butter (42g) [no substitutes]
- 1 tsp vanilla

PREP

- Grease frying pan or pancake skillet with butter or cooking spray.

PROCEDURE

01

Mix dry ingredients in bowl: Flour, sugar, baking powder and salt.

02

Melt 3 tbsp of butter in microwave safe dish. Mix together in a bowl with buttermilk, eggs, vanilla, and yogurt.

03

Add dry ingredients to wet ingredients and whisk just until blended. DO NOT OVER BEAT the batter. Allow batter to sit for 5 minutes.

04

Preheat greased pan on medium-low heat (if it is too hot, then they do not have the time to raise), Pour batter on pan. Flip when you begin to see bubbles on surface or when you can slide a spatula underneath. ENJOY!