

Buttermilk Pancakes

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Ingredients:

- 2 Tablespoons unsalted butter, melted and cooled; plus more for serving
- 2 cups unbleached all-purpose flour
- 1/4 cup granulated sugar
- 2 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 2 cups buttermilk
- 2 large eggs
- Vegetable oil for the griddle
- Maple syrup for serving

Directions:

1. In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In a medium mixing bowl, whisk together the buttermilk and eggs.
3. Pour the wet ingredients into the dry ingredients. Whisk gently until the dry ingredients are almost incorporated; stop before the batter is evenly moistened.
4. Add the cooled melted butter and mix just until the batter is evenly moistened (there will be lumps).
5. Let the batter rest while you heat the griddle.
6. Heat a griddle or a large skillet over medium heat (I set my electric skillet to 325 degrees F) until drops of water briefly dance on the surface before evaporating. Lightly oil the griddle.
7. Working in batches, pour 1/4 cup of the batter onto the griddle for each pancake, spacing them about 1 inch apart.
8. Let cook undisturbed until bubbles rise to the surface and the edges look dry, 1 to 2 minutes. Check the underside of each pancake to make sure it's nicely browned; then flip. Cook until the second side is nicely browned, about 1 minute more.
9. Transfer the pancakes to a baking sheet and keep warm in the oven (set oven to 200 degrees F) while you repeat with the remaining batter.
10. Serve with maple syrup and enjoy!!

