

## Buttermilk Pancakes

### Ingredients:

2 cups flour  
2 tsp. baking powder  
½ tsp. baking soda  
½ tsp. salt  
4 Tbsp. sugar  
2 eggs, lightly beaten  
2 cups buttermilk  
3 Tbsp. unsalted butter, melted

### Directions:

1. Whisk flour, baking powder, baking soda, salt and sugar together in a large bowl.
2. In a separate bowl whisk together egg, buttermilk and melted butter.
3. Make a well in the center of the dry ingredients and pour in wet ingredients.
4. Stir together just until combined (Do not over mix! Lumps will remain in batter and that is okay)
5. Turn on griddle to 350 degrees. Grease it.
6. When griddle has reached temperature, pour or scoop batter onto hot griddle about a ¼ cup of batter for each pancake. (If you would like blueberries or chocolate chips this is the time to put them in your batter or on top of your pancakes before they cook)
7. When pancakes have bubbles on top and are slightly dry around edges, about 2 1/2 minutes, flip over. Cook until golden on bottom, about 1-2 minutes.