

Buttermilk Pancakes

Source: Food Network May 15, 2006 The Best Fluffiest Buttermilk Pancakes on the Planet!

This title also exists as a separate, genuinely different recipe in the database (not an edit of this one) — kept as two distinct files rather than versions of each other. (see also: buttermilk-pancakes-lindas.md)

Ingredients

- 2 cups flour
- 1 tsp baking soda
- 2 tsp baking powder
- 3-4 tablespoons sugar
- 1 tsp salt
- 2 large eggs
- 1¾ cups buttermilk
- ½ cup sour cream
- 5 tbsp melted butter
- 1 tsp vanilla, optional

Method

In a large bowl combine the flour, baking soda, baking powder, sugar and salt.

In another bowl whisk together eggs, buttermilk, sour cream, melted butter and vanilla (if using) add to the flour mixture; whisk until smooth (the batter will be thick!)

Let the mixture sit for 5 minutes at room temperature.

After 5 minutes whisk or mix again.

Drop about ¼ cup batter onto a medium-hot skillet; cook until lightly browned on the bottom, turn and cook until browned.

Notes

Truly delicious, light and fluffy!