

Buttermilk Pancakes

Source: Linda Richards Oct. 1996

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-food-network.md](#))

Ingredients

- 1 cup All-Purpose Flour
- 2 teaspoons Sugar
- ½ teaspoon Salt
- ¾ teaspoons Baking Powder
- ½ teaspoon Baking Soda
- 1 Egg, Separated
- 1 cup Buttermilk
- 2 Melted Butter

Method

Combine all dry ingredients in a bowl and mix. Add egg yolk, buttermilk and melted butter. Beat the egg white until stiff, fold into the batter. The egg white is the secret to fluffy pancakes.

Can add mini-chocolate chips to batter, serve with strawberries.

Can add mashed bananas and nuts to batter.