

Buttermilk Pancakes - My Favorite Pancakes

Source: ???

Ingredients

- 2 cups flour
- 1 tsp baking soda
- 2 tsp baking powder
- 3-4 tbsps sugar
- 1 tsp salt
- 2 large eggs
- 1¾ cups buttermilk
- ½ cup sour cream
- 5 tbsps 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) and add to the flour mixture; whisk until smooth (the batter will be thick!).

Let 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

Wonderful recipe!!

Can add berries or bananas and chocolate chips. Whipped cream makes a heavenly topping!