

Breakfast

Buttermilk Pancakes

INGREDIENTS

- 3 cups All-Purpose Flour.....○
- 3 tablespoons Sugar.....○
- 3 teaspoons Baking Powder.....○
- 1 ½ teaspoons Baking Soda.....○
- ¾ teaspoon Salt.....○
- 3 cups Buttermilk.....○
- ½ cup Milk.....○
- 3 large Eggs.....○
- ⅓ cup Land of Lakes Butter, melted.....○

PREPARATION

- In a large bowl, combine Flour, Sugar, Baking Powder, Baking Soda, and Salt. In a separate bowl, beat together Buttermilk, Milk, Eggs and melted Butter. Keep the two mixtures separate until you are ready to cook.
- Heat a lightly oiled griddle or frying pan over medium high heat. You can flick water across the surface and if it beads up and sizzles, it's ready!
- Pour the wet mixture into the dry mixture, using a wooden spoon or fork to blend. Stir until it's just blended together. Do not over stir! Pour or scoop the batter onto the griddle, using approximately ½ cup for each pancake. Brown on both sides and serve hot.

Makes 12 Pancakes.