Pancakes

Quick · Make it with your kids · Makes about 8 (serves 4)

Ken's note: TBD

Fluffy buttermilk pancakes. Don't overmix.

Ingredients

- 1½ cups all-purpose flour
- 2 Tbsp sugar
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- 1¼ cups buttermilk
- 1 large egg
- 3 Tbsp melted butter, plus more for the pan
- 1 tsp vanilla (optional)

Method

1. No buttermilk? Put 1 Tbsp plus ¾ tsp white vinegar or lemon juice in a measuring cup, fill to 1¼ cups with milk, and let it sit 5 minutes.
2. Whisk the dry ingredients in a large bowl. In another bowl, whisk the buttermilk, egg, butter, and vanilla. Pour the wet over the dry and stir until just combined; lumps are fine. Rest 5 minutes.
3. Heat a griddle or skillet over medium heat and brush with butter. Pour ¼ cup of batter for each pancake. Cook until bubbles form and the edges look set, 2–3 minutes. Flip and cook 1–2 minutes more. Keep warm in a 200°F oven. Serve with butter and maple syrup.

Notes

Variations. drop in blueberries or chocolate chips after pouring the batter; use ½ cup whole-wheat flour; or add the zest of a lemon.