



Buttermilk Pancakes

Ingredients

- 2 cups all-purpose flour*
- 2 tsp baking powder
- 1 tsp baking soda
- 1 teaspoon salt
- 3 tbps sugar
- 2 cups buttermilk
- 1 tsp vanilla
- $\frac{1}{2}$ – $\frac{3}{4}$ cups milk (depends how thick or thin you like them)
- 2 egg
- $\frac{1}{4}$ cup melted butter

Directions

1. In a bowl, mix all dry ingredients.
2. Then add buttermilk, milk, eggs and butter. Mix well.
3. Heat griddle to 350 and cook pancakes.

*** for gluten free, try King Arthur's GF Flour.*

