

FLUFFY BUTTERMILK PANCAKES

Trim around the cards and glue back to back to create a recipe card. Keep in your recipe box for easy reference or include with the gift option mentioned in the Sweet Holiday Treats article.



FLUFFY BUTTERMILK PANCAKES

Makes: about 16 4" pancakes

Prep time: 10 minutes

Cook time: 2 1/2 minutes per batch

INGREDIENTS

Dry mix:

- 2 cups all purpose flour
- 1 tablespoon baking powder
- 1 tablespoon baking soda
- 1/4 teaspoon salt
- 1 tablespoon sugar

To make pancakes add:

- 2 cups low fat buttermilk
- 4 eggs
- 2 tablespoons oil



Optional stir-ins

(mix and match up to 1/2 cup total of any of the following):

- Semi-sweet chocolate, white chocolate or butterscotch chips
- Chopped pecans or walnuts
- Dried fruit such as cranberries, blueberries or raisins
- 1 banana, thinly sliced
- Zest of 1 orange



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INSTRUCTIONS

1. Sift together dry ingredients. Store in an airtight container until ready to use or package for gifting.
2. When ready to prepare pancakes, combine the dry mix with buttermilk, eggs and oil in a mixing bowl. Whisk until well blended. Let stand while griddle heats.
3. Heat your griddle to medium-high. You'll know the griddle is ready when droplets of water sprinkled on the surface sizzle. Spray the griddle with cooking spray.
4. Using a 1/4 cup measuring cup, pour batter onto the hot griddle. Cook until bubbles form on the surface, about 1 1/2 minutes.
5. Flip and cook 1 minute more. Repeat these steps with the remaining batter.



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