

Whipped

FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Buttermilk Pancakes

2 cups flour
3 Tablespoons sugar
2 teaspoons baking soda
2 teaspoons baking powder
1/2 teaspoon salt
3 cups buttermilk
2 large eggs, lightly beaten
4 Tablespoons melted, unsalted butter

Mix flour, sugar, baking soda and powder and salt together. Stir in buttermilk and eggs then melted butter. Whisk together until combined. Cook pancakes in a hot pan with a little oil or butter to make the edges crispy.

These pancakes can be kept in the refrigerator for a few days and reheated. I usually toast them in a toaster oven the next morning and smear them with my favorite jam.