

Buttermilk Pancakes

makes 14-16 four-inch pancakes

Ingredients

- 2 cup all-purpose flour
- 3 tablespoons granulated sugar
- 2 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup unsalted butter, melted
(plus a little extra for the pan/griddle)
- 2 large eggs
- 3 cups buttermilk



Fresh strawberries, powder sugar, and maple syrup for serving.

Optional: heart shaped pancake molds

Instructions

1. In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, and salt, set aside.
2. In a large bowl, whisk together buttermilk, eggs, and melted butter.
3. Add flour mixture and whisk just enough to combine, do not over mix, there should be small lumps in the batter.
4. Let the batter rest for about 5 minutes.
5. Meanwhile, heat a griddle pan or cast-iron skillet over medium-low heat.
6. Brush the skillet with butter and ladle about ½ cup of pancake batter on the skillet in the shape of a heart *{use a spoon or a knife to help shape each pancake if needed}*

Optional: Spray the insides of the pancake mold with non stick spray, place it on the skillet and pour pancake batter inside. Remove the mold before flipping the pancake over to finish cooking.

7. When the pancakes bubble on top and are slightly dry around the edges *{about 2-3 minutes}*, flip over. Cook until golden on the bottom *{about 2 minutes}*. Transfer the pancakes on to a plate. Repeat the cooking process with the remaining batter.

To keep the pancakes warm, place the finished pancakes in a heat-proof plate in the oven at 200°F.

Serve with maple syrup, powdered sugar and strawberries.