

Buttermilk Pancakes



Makes about 15 pancakes

What you will need:

- 2 cups flour
- $\frac{1}{4}$ cup sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- $2\frac{1}{4}$ cup buttermilk
- 2 eggs
- $\frac{1}{4}$ cup oil
- 1 teaspoon vanilla

Directions:

In medium bowl combine flour, sugar, baking soda and salt, mix together well using a whisk. Stir in remaining ingredients and continue mixing until only small clumps remain (the small clumps help the pancakes stay fluffy)

If you are using a griddle heat to 350° or a pan to medium heat. Use a $\frac{1}{3}$ measuring cup to scoop and pour pancake batter on to griddle. Cook for about 2 – 3 minutes or until bubbles start to appear then flip and cook for another 2 minutes until golden brown.