

BUTTERMILK PANCAKES (SUMMER 2013)

makes 4 servings

9 oz. (2 cups) unbleached all-purpose flour
1/4 cup granulated sugar
2-1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. kosher salt
3 Tbs. unsalted butter, melted; more for serving
2 cups buttermilk
2 large eggs
Vegetable oil for the griddle
Pure maple syrup for serving

Mix together dry ingredients. Add melted butter, buttermilk, and eggs, and stir with a large spoon until everything is just combined. Do NOT over-mix or you will end up with dense little discs. The batter should be lumpy.

Heat a large skillet over medium heat (preferably cast iron) and cook the pancakes over a light coating of vegetable oil. Then smother with butter and syrup and enjoy!