

Buttermilk Pancakes

- 1 cup sifted flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 egg
- 1-1/2 teaspoons white sugar
- 3/4 cup cultured buttermilk
- 1/2 cup milk
- optional: frozen or fresh berries to taste
- butter

Combine the sifted flour, baking powder and salt.

In a separate bowl, mix the egg, sugar, buttermilk and milk.

Add the wet ingredients to the dry. Combine ingredients, but do not beat or mix more than necessary.

If you're going to mix in any berries, now is the time to do it.

Melt butter on a medium griddle.

Drop batter onto griddle. Cook until golden, flip the pancakes, and cook on the other side.

Serve with maple syrup or marmalade.

Serves: 2 to 4

Preparation time: 30 minutes

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