

Buttermilk Pancakes

Soft, fluffy, and golden on the outside, these homemade buttermilk pancakes are a classic comfort breakfast. Made with rich buttermilk, they have a light, tender texture and a subtle tang that perfectly balances their gentle sweetness. Each pancake cooks up thick and airy, with a melt-in-your-mouth center and lightly crisp edges. Delicious on their own or topped with butter, fresh fruit, or a drizzle of maple syrup, they're the kind of homemade treat that makes any morning feel special.

Ingredients (Makes 12 pancakes)

- 2 cups all-purpose or bread flour
- 1/4 cup granulated sugar
- 4 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 1 3/4 cups buttermilk (you can substitute whole milk)
- 1/4 cup butter
- 1 tbsp pure vanilla extract
- 1 large egg

Instructions

In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. Create a well in the center and add the buttermilk (or milk), slightly cooled melted butter, vanilla, and egg.

Whisk the wet ingredients together first, then gently incorporate them into the dry ingredients until just combined. The batter should be smooth and thick, with a few small lumps remaining. If the batter feels too thick and doesn't pour easily, add extra milk a couple of tablespoons at a time until it reaches a thick, creamy consistency.

Set the batter aside to rest while you heat a nonstick pan or griddle over low to medium heat. Lightly grease the surface with butter.

Pour about $\frac{1}{4}$ cup of batter onto the pan and gently spread it into a round shape. Cook until the underside is golden and bubbles form on the surface, then flip and cook until the other side is golden. Repeat with the remaining batter.

Serve warm with honey, maple syrup, fruit, ice cream, frozen yogurt, or enjoy them plain.