

Best Buttermilk Pancakes

Description: The key to fluffy pancakes is not to overmix the batter; it should not be beaten smooth. If serving these pancakes with bacon, reserve half a teaspoon of bacon drippings to grease the griddle instead of butter.

Directions:

1.Heat griddle to 375 degrees. Whisk together flour, baking powder, baking soda, salt, and sugar in a medium bowl. Add eggs, buttermilk, and 4 tablespoons butter; whisk to combine. Batter should have small to medium lumps.

2.Heat oven to 175 degrees. Test griddle by sprinkling a few drops of water on it. If water bounces and spatters off griddle, it is hot enough. Using a pastry brush, brush remaining ½ teaspoon of butter or reserved bacon fat onto griddle. Wipe off excess.

3.Using a 4-ounce ladle, about ½ cup, pour pancake batter, in pools 2 inches away from one other. When pancakes have bubbles on top and are slightly dry around edges, about 2 ½ minutes, flip over. Cook until golden on bottom, about 1 minute.

4.Repeat with remaining batter, keeping finished pancakes on a heatproof plate in oven. Serve warm.



Ingredients:

- 2 cups **All-Purpose Flour**
- 2 tsp **Baking Powder**
- 1 tsp **Baking Soda**
- ½ tsp **Salt**
- 2 Tbsp **Sugar**
- 2 large **Eggs**, *lightly beaten*
- 3 cups **Buttermilk**
- 4 Tbsp **Unsalted Butter**, *melted, plus ½ teaspoon for griddle*
- ½ Tbsp **Cinnamon**
- ½ tsp **Vanilla Extract**

Additional Metrics:

Yield: Makes Nine 6-Inch Pancakes

Prep Time: 10 Min

Cooking Time: 10 Min

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