

Pancakes

American · Breakfast · Easy · 25 min total · Serves 4

Fluffy American buttermilk pancakes — the quintessential weekend breakfast, golden brown and stacked high.

Ingredients

- 1.5 cups all-purpose flour
- 1.25 cups buttermilk
- 1 large egg
- 3 tbsp butter (melted)
- 2 tbsp sugar
- 1.5 tsp baking powder
- 0.5 tsp baking soda
- 0.25 tsp salt
- 0.5 cup maple syrup (for serving)
- 2 tbsp butter for serving

Method

1. Whisk flour, sugar, baking powder, baking soda, salt.
2. In another bowl, whisk buttermilk, egg, melted butter.
3. Combine wet and dry. Mix until just combined — lumps are fine.
4. Heat griddle over medium. Pour 1/4 cup batter per pancake. Flip when bubbles form on surface.
5. Stack and serve with butter and maple syrup.

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