

CHOPCHOP Buttermilk pancakes

BUTTERMILK PANCAKES

HANDS ON TIME: 10 MINS

TOTAL TIME: 2MINS

MAKES: 8 PANCAKES

KITCHEN GEAR:

LARGE BOWL

MEASURING CUP

MEASURING SPOONS

LARGE SPOON

SMALL BOWL

FORK OR WHISK

LARGE SKILLET

LADLE

HEATPROOF SPATULA

INGREDIENTS

1 CUP ALL PURPOSE WHITE FLOUR

¾ CUPS WHOLE WHEAT FLOUR

¼CUP YELLOW CORNMEAL

2 TSP BAKING POWDER

1 TSP BAKING SODA

1 TSP KOSHER SALT

2 LARGE EGGS

2 CUPS BUTTERMILK (CUP OF MILK ADD 1 TBSP LKEMON JUICE OR VINEGAR)

½ CUP MJILK

2 TBSP PLUS 1 TBSP VEGETABLE OIL OR MELTED BUTTER, Maple syrup or jam for serving

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Instructions

1. Put dry ingredients (flour, cornmeal, baking powder, baking soda, and salt) in the large bowl and stir until combined.
2. Crack the eggs into the small bowl and beat with fork or whisk until the yolk and white are pale yellow. Be sure to wash your hands after handling raw eggs
3. Add the remaining wet ingredients (buttermilk, milk and 2 tbsp oil or butter) to the small bowl and mix well
4. Add wet ingredients to the wet ingredients and mix until just combined, the batter should be lumpy
5. Heat skillet on medium heat until hot then put in remaining butter to coat the pan
6. Drop ladleful of batter onto the skillet until tiny bubbles appear around the edges of each pancake, flip with spatula
7. Ready when golden, drizzle the desired toppings and enjoy