

Halle Recipes

Buttermilk Pancakes

by Spencer Halle

This foolproof buttermilk pancake recipe shows you how to make 12 deliciously light, fluffy, tender pancakes from scratch for a delicious breakfast.

SERVES	PREP	COOK	TOTAL
12 servings	15 min	10 min	25 min

Ingredients

- 3 cups all-purpose flour
- 3 tablespoons white sugar
- 3 teaspoons baking powder
- 1 ½ teaspoons baking soda
- ¾ teaspoon salt
- 3 cups buttermilk
- ½ cup milk
- 3 large eggs
- ⅓ cup butter, melted

Method

1. Combine flour, sugar, baking powder, baking soda, and salt in a large bowl. Beat buttermilk, milk, eggs, and melted butter together in a separate bowl. Keep the two mixtures separate until you are ready to cook.
2. Heat a lightly oiled griddle or frying pan over medium-high heat. You can flick water across the surface and if it beads up and sizzles, it's ready.

3. Pour the wet mixture into the dry mixture; use a wooden spoon or fork to mix until it's just blended together. The batter will be a little lumpy which is what you want.
4. Pour or scoop batter onto the preheated griddle, using approximately 1/2 cup for each pancake. Cook until bubbles appear on the surface, 1 to 2 minutes; flip with a spatula and cook until browned on the other side. Repeat with remaining batter.
5. Serve hot and enjoy!

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