Buttermilk Pancakes

Ingredients

- 2 cups milk
- 2 tbsps white vinegar
- 1/4 cup butter
- 2 eggs
- 1/4 cup sugar
- 2 1/4 tsps baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2 cups flour
- cooking spray, butter flavored

Summary

Yield: 6
Source: Priscilla (adapted from Food Network.com)
Prep Time: 10 minutes
Category: Breakfast

Instructions

Oven temperature: 200 degrees (warm)

Rating: Awesome

Griddle temperature: 400 degrees (lower if necessary)

Combine the milk and vinegar (makes buttermilk). Stir and set aside. Melt butter in an 8-cup measuring cup (or large bowl) and set aside to cool. To warm melted butter, add buttermilk and eggs. Combine the sugar, baking powder, baking soda, and salt in a small bowl. Add flour and sugar mixture to liquid. Blend until just combined, do not overmix.

Spray hot griddle with cooking spray. Pour about 1/3 cup of batter for each pancake onto griddle. When bubbles appear over top of pancake, flip and cook on the other side.

Place cooked pancakes on a serving dish and keep warm in oven.

Optional: Sprinkle blueberries on top of pancakes after pouring batter onto griddle (use approximately 1 cup fresh or frozen blueberries).