Best Pancakes

Description

Summary

Yield: 16
Prep Time: 10 minutes
Category: Breakfast

Ingredients

- 2 cups flour
- 4 tsps sugar
- 1 tsp salt
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1 1/2 cups buttermilk
- 1/2 cup milk
- 2 eggs, separated
- 1/4 cup butter, melted

Instructions

Sift all dry ingredients into a medium bowl. Pour buttermilk and milk into a 2 cup liquid measuring cup. Whisk in egg white, slightly beaten. Mix yolk with melted butter, add to milk mixture.

Add wet ingredients to dry; whisk until just dissolved. Pour 1/2 cup onto hot griddle, turn when bubbles appear and edges appear dry.

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Notes