



Buckwheat pancakes

INGREDIENTS

1 cup buckwheat flour
2 tablespoons brown sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/8 teaspoon ground
cinnamon
1/8 teaspoon ground
nutmeg
1/8 teaspoon ground cloves
1 large egg, room
temperature
1 cup buttermilk
1 tablespoon butter, melted
Maple syrup, optional

DIRECTIONS

- Combine first 8 ingredients. Whisk the egg, buttermilk and butter; stir into dry ingredients just until moistened.
- Preheat a lightly greased griddle over medium heat. Pour batter by 1/4 cupfuls onto griddle; turn when bubbles on top begin to pop. Cook until second side is golden brown. If desired, serve with syrup and additional butter.

I felt bad but did not fret I bear my troubles well but I do wish Hannah would put more starch in my aprons and have buckwheats every day. (p.243)