

BA's Best Buttermilk Pancakes

February 25, 2015

Ingredients

SERVES 4 (MAKE ABOUT 8 PANCAKES) SERVINGS

1⅓ (160g)	cups all-purpose flour
3 (36g)	tablespoons sugar
1 (5g)	teaspoon baking powder
1 (5g)	teaspoon baking soda
1 (5g)	teaspoon kosher salt
2	large eggs
1¼ (300g)	cups buttermilk
2	tablespoons unsalted butter, melted
	Vegetable oil (for griddle)
	Pure maple syrup (for serving)

Preparation

Step 1

Whisk flour, sugar, baking powder, baking soda, and salt in a large bowl. Whisk eggs, buttermilk, and butter in a medium bowl; stir into dry ingredients until just combined (some lumps are okay).

Step 2

Heat a griddle or large skillet over medium; brush with oil. Working in batches, scoop ⅓-cupfuls of batter onto griddle. Cook pancakes until bottoms are golden brown and bubbles form on top, about 3 minutes. Flip and cook until cooked through and other side of pancakes are golden brown, about 2 minutes longer. Serve pancakes with maple syrup.
