



Best Buttermilk Pancakes

1488

The key to light and fluffy pancakes? Don't overmix the batter -- it should have small to medium lumps.

YIELD: MAKES NINE 6-INCH PANCAKES



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Homeland
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OKLAHOMA CITY OK 73170



INGREDIENTS

2 cups all-purpose flour

2 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt

3 tablespoons sugar



C&H Sugar Pure, Granulated

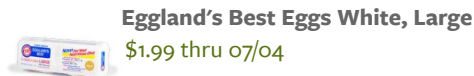
2 for \$4.00 thru 07/04

2 large eggs, lightly beaten



Eggland's Best Eggs White, Extra Large

\$1.99 thru 07/04

**Eggland's Best Eggs White, Large**

\$1.99 thru 07/04

3 cups buttermilk

4 tablespoons unsalted butter, melted, plus 1/2 teaspoon for griddle

1 cup fresh blueberries (optional)

**Blueberries Fresh**

1 ea for \$2.99 thru 07/04

DIRECTIONS

1. Heat griddle to 375 degrees. Whisk together flour, baking powder, baking soda, salt, and sugar in a medium bowl. Add eggs, buttermilk, and 4 tablespoons butter; whisk to combine. Batter should have small to medium lumps.
2. Heat oven to 175 degrees. Test griddle by sprinkling a few drops of water on it. If water bounces and spatters off griddle, it is hot enough. Using a pastry brush, brush remaining 1/2 teaspoon of butter or reserved bacon fat onto griddle. Wipe off excess.
3. Using a 4-ounce ladle, about 1/2 cup, pour pancake batter, in pools 2 inches away from one other. Scatter with berries, if using. When pancakes have bubbles on top and are slightly dry around edges, about 2 1/2 minutes, flip over. Cook until golden on bottom, about 1 minute.
4. Repeat with remaining batter, keeping finished pancakes on a heatproof plate in oven. Serve with **Cranberry Syrup**.

COOK'S NOTES

If serving with bacon, reserve half a teaspoon of bacon drippings to grease the griddle.