

Overnight Buttermilk Pancakes

Ingredients

- 2 cups all-purpose flour
- ½ tablespoon instant yeast
- ½ tablespoon baking powder
- ½ tablespoon sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 large eggs
- 2 cups buttermilk
- 2 tablespoons canola oil

Instructions

1. In a large bowl, whisk together the flour, yeast, baking powder, sugar, baking soda, and salt.
2. Add the eggs, buttermilk, and oil. Mix until combined.
3. Cover the bowl and refrigerate for at least 8 hours (or up to 24 hours).