Pancakes

Ingredients (for double recipe):

2 C. flour

3 Tbsp sugar

2 tsp baking powder

½ tsp baking soda

½ tsp salt

2 beaten eggs

2 C. buttermilk (or if you don’t have buttermilk, mix in 2 Tbsp lemon juice with 2 C milk and let sit for 5 min)

2 Tbsp melted butter

1 tsp vanilla

Instructions/Steps:

1. Combine first 5 ingredients (flour, sugar, powder, soda and salt) in large mixing bowl.
2. Combine last 4 ingredients in separate bowl (eggs, milk, butter and vanilla) and then add all at once to dry ingredients and mix just til moistened
3. Pour about ¼ C batter onto heated greased frying pan and cook over medium heat for about 2 min per side

For Chocolate Chip Banana Pancakes

After step two, mix in ½ Cup to 1 Cup chocolate chips and 1-2 cut up bananas before cooking pancakes.

For Gluten Free pancakes

Substitute 2 C. Bobs Red Mill Gluten Free 1-1 baking flour for the flour, and then add ½ C. Almond flour in addition. Follow the rest of the recipe as written.