

# PANCAKES

MAKES ABOUT 18 PANCAKES

*directions*



1. Turn your oven on the lowest setting it will go to. Mine says “keep warm” and I just put it on that.

2. Melt the butter in a large bowl in the microwave then set it out to cool a bit.

3. In a medium bowl, whisk together the flour, sugar, salt, baking soda, and baking powder.

4. Add the buttermilk and milk to the melted butter.

5. Separate the eggs and add the whites to a small bowl and the yolks to the milk and butter mixture. Whisk well.

6. Add the buttermilk mixture to the flour mixture and stir until just combined. Whisk the egg whites until they start to get a little foamy. Fold them into the batter.

7. Heat a griddle over medium heat. When hot, smear on a little bit of bacon grease (or butter). Scoop the batter onto the griddle or pan using a half cup measuring cup.

8. When the tops of the pancakes start to bubble, gently flip them over. Cook for another 2-3 minutes then remove from pan and place on a cooking rack and place in the warm oven. Repeat with the remaining batter.

9. Serve with butter and syrup. Pro tip: my husband tops his pancakes with sour cream. Use your own judgement.

- 1 stick of salted butter
- 2 1/2 cups flour
- 1/4 cup white sugar
- 1 tsp salt
- 2 tsp baking soda
- 2 tsp baking powder
- 2 cups buttermilk
- 1/2 cup whole milk
- 2 eggs, separated
- Bacon grease (or butter), for frying

*ingredients*

