



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### Basic Pancakes

There are all kinds of ways to play with this recipe – chunks of fruit or chocolate or nuts, spices, whole wheat pastry flour. The recipe is your oyster. You can even get away with using only 1 tablespoon of butter.

See the blog entry for notes on buttermilk substitutions.

1 cup (5 ounces) flour  
1 tablespoon sugar  
1 teaspoon baking powder  
½ teaspoon baking soda  
½ teaspoon salt  
1 egg  
2 tablespoons butter, melted and cooled  
1 cup buttermilk  
vegetable oil for the pan

1. In a large mixing bowl, stir together the flour, sugar, baking powder, baking soda, and salt. In a separate mixing bowl, whisk the egg until thoroughly combined, then add the butter and buttermilk. Pour the liquid ingredients into the dry ingredients and whisk gently until batter is mostly mixed but still contains small lumps. Let the batter rest while the pan heats, at least 5 minutes.

2. Heat a non-stick skillet or a griddle over medium heat. Add a few drops of oil and spread it over the bottom of the pan. Using a ¼ cup measure, pour the pancake batter onto the hot griddle. When the pancakes are golden brown, after about 2-3 minutes, flip to cook the other side another 2-3 minutes. Keep warm in oven heated to 200 degrees.