



## Buttermilk Pancakes



½ c butter

2½ c flour

¼ c sugar

1 t salt

2 t baking soda

2 t baking powder

2 c buttermilk

½ c milk

2 eggs, separated

extra butter to grease cooking surface

In large bowl melt butter and let cool while preparing other ingredients. In medium bowl whisk flour, sugar, salt, baking soda, and baking powder. Set aside. Add buttermilk, milk, and egg yolks to butter. Whisk to combine. In separate small bowl, whisk egg whites until bubbly. Set aside. Add dry ingredients to milk mixture, whisking until barely combined. Fold in egg whites. Heat griddle to 350°F and brush with butter. Pour pancake batter onto hot griddle forming small pancakes. Cook 2-3 minutes per side or until golden. Serve warm with butter, syrup, fruit, etc.