

A Recipe From *tikkido*

Homemade Buttermilk Pancakes

<https://tikkido.com/blog/buttermilk-pancake-recipe>

Ingredients:

- 1 stick (8 Tablespoons) butter, melted
- 4 cups flour
- 1/2 cup sugar
- 5 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 4 cups buttermilk
- 4 eggs, beaten
- 1 teaspoon vanilla

Instructions:

1. Melt butter.
2. Whisk together melted butter, buttermilk, vanilla, sugar, and beaten eggs.
3. Whisk remaining dry ingredients, then add to wet ingredients and mix to combine.
4. Cook on a moderately hot griddle (I set my electric griddle at 350 degrees Fahrenheit).
5. Scoop 1/4 cup of batter on the hot griddle. Wait for bubbles to rise in the surface of the pancake. When the bubbles pop and a crater remains for a second or two, flip the pancakes over and cook the other side for another 1-2 minutes.

