



How to Make Homemade Buttermilk Pancakes

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Time to start Baking

Do you love pancakes and every day you wish you would have better pancakes than store bought ones? Well you have come to the right place. In 20-30 minutes you will have the best homemade pancakes you have ever eaten.

Ingredients /supplies

- 1 tsp baking soda.
- $\frac{3}{4}$ tsp salt.
- 1 $\frac{1}{2}$ cup flour.
- 2 or 3 large eggs.
- 2 cups buttermilk.
- tsp /tbs measure.
- Large or medium mixing bowl.
- 1 cup measurer.
- $\frac{1}{2}$ cup measurer.
- Ladle, whisk, spatula.
- Electric grill/skillet.
- Syrup, fruit, butter, or powdered sugar(Optional).

Dry ingredients first!



You will always start with your dry ingredients. So get you bowl and dry ingredients .

1. Get out your 1 tsp baking soda and put it into the bowl. Make sure you take a knife and with the long side slide it along so the top is even.
2. Pour your 3/4 tsp salt into the bowl and mix lightly for 10 seconds. Don't forget to take the knife and drag it along the top.
3. Now you just need to add the flour and mix slowly throughout all your dry ingredients so all of you ingredients are together and mixed(**DO NOT OVER MIX!**). This time it is **VERY IMPORTANT** to use the knife and drag it along.

Time For the Wet Ingredients

As you know it is important to have the dry ingredients go in first but without the wet ingredients you would just have a powdery mess! So it is time to put the bowl in front of you and get your wet ingredients.

1. It's time to take out you 2-3 large eggs and crack your eggs gently into the bowl (**NO SHELLS**). The eggs should be gently resting on top of all your dry ingredients.
2. After you crack your eggs, get going with the buttermilk. Pour your 2 cups of buttermilk into the bowl and watch as it gently goes into your ingredients.
3. When all of your ingredients are in the bowl, stir them up gently and make sure you get the sides because flour likes to stick at the edges. I have said this a lot but it is really important to **not over mix**.



Let's cook them up!!!!!!

By now you should be done mixing all of your ingredients and have a good mixture. So you can start heating up your electric skillet and get your ladle and spatula out.

1. Dip your ladle into the bowl and pour the ladle onto the skillet. You can have any design but for beginners I recommend circles.
2. When the sides and top start to get dry flip your pancakes over and you should have a golden color on the top. Wait 2-3 more minutes for the pancakes, then put them on a plate.

Enjoy!!!



Now that you are done you can put your choice of toppings like, fruit, syrup, butter, or powdered sugar. Now all you have to do is eat your delicious pancakes and your all good!