

# BUTTERMILK PANCAKES

*IF:Gathering, March 2021*

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\*VEGETARIAN

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## Ingredients

- 2 cups buttermilk
- 3 eggs
- 1 1/2 cups all-purpose flour
- 3/4 tsp baking soda
- 4 tsp granulated sugar
- 1/2 tsp salt
- 6 tbsp butter, melted

Add-ins: bluberries, bananas, chocolate chips, or anything else you like!

## INSTRUCTIONS

1. In a small bowl, Sift together flour, baking soda, sugar, and salt. Set aside.
2. Beat eggs in a large bowl. Add buttermilk and mix well.
3. Add dry ingredients to egg mixture, and stir until just blended.
4. Gently stir in butter (make sure it is slightly cooled).
5. Heat griddle or nonstick skillet and grease with butter or nonstick spray.
6. For each pancake, drop 1/4 cup of batter onto a hot griddle. Drop add-in of choice onto pancake and dollop extra batter over the top of the mix-ins.
7. Cook pancake until lightly browned on both sides. Serve warm with maple syrup.

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YOU ARE THE LIGHT OF THE WORLD. A TOWN BUILT ON A HILL  
CANNOT BE HIDDEN.

MATTHEW 5:14

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