



NY Times Buttermilk Pancakes



Ingredients:

- 2 Cups flour
- 2 TBLs Sugar
- 3 tsp baking powder
- 1 ¼ tsp salt
- 2 ½ cups buttermilk
- 2 Eggs
- 3 TBLs melted butter (or canola oil)
- 1 Dash Vanilla extract

Method:

1. Whisk together the flour, sugar, baking powder and salt, thoroughly. Then whisk in the buttermilk, eggs and melted butter and vanilla.
2. Cook the pancakes over medium heat on a grill pan sprayed with cooking spray. Use about 1/3 cup batter for each pancake and cook 3 or 4 minutes on each side until they are nicely browned.
3. Keep warm in a 200-degree oven if you're collecting pancakes to feed a crowd. Enjoy!!