



ANA's Kitchen Corner

Decadent Pancakes

INGREDIENTS:

- 3 cup flour
- 2 Tbsp baking powder
- 2 Tbsp sugar
- ½ tsp salt
- 2 cup buttermilk
- 2 eggs
- ½ cup butter, melted
- 2 tsp vanilla

DIRECTIONS:

1. Preheat your griddle or a large skillet over medium high heat.
2. In a medium bowl, whisk together the flour, baking powder, sugar and salt. In a separate bowl whisk the buttermilk, eggs, melted butter and vanilla. Switch to a wooden spoon and stir the dry mix into the wet ingredients just to combine. Drop by spoonful's on the griddle, watch for bubbles to break the surface and flip. The second side will cook a bit faster! Stack and share.
3. Variation: This basic mixture is ready for personalizing. Stir in ingredients your gang loves, like apples and cinnamon, blueberries and cardamom, banana and chocolate chip or just throw some sprinkles on top. If you've got a mixed audience, separate the batter into smaller bowls and do them all!

Ana's Kitchen tips & tricks:

1. What you can use in place of buttermilk!! For each cup of buttermilk, you can use 1 tablespoon of white vinegar or lemon juice plus enough milk to measure 1 cup. Stir, then let stand for 5 minutes. You can also use 1 cup of plain yogurt or 1-3/4 teaspoons cream of tartar plus 1 cup milk.
2. Completely read your recipe before you start cooking. So you don't have to stop in the middle to cut something or find ingredients you forgot to take out.

SERVES 4

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