

Payday Recipes

Fluffy Buttermilk Pancakes

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

- [ ] 2 cups (250 g) all-purpose flour
- [ ] 2 tablespoons sugar
- [ ] 2 teaspoons baking powder
- [ ] 1/2 teaspoon baking soda
- [ ] 1/2 teaspoon salt
- [ ] 2 cups buttermilk
- [ ] 2 large eggs
- [ ] 3 tablespoons butter, melted, plus more for the pan
- [ ] 1 teaspoon vanilla extract

Instructions

1. Whisk the flour, sugar, baking powder, baking soda, and salt in a large bowl.
2. In a separate bowl, whisk the buttermilk, eggs, melted butter, and vanilla.
3. Pour the wet ingredients into the dry and stir until just combined. The batter should be thick and lumpy — do not overmix.
4. Let the batter rest for 5 minutes.
5. Heat a pan or griddle over medium heat. Lightly butter the surface.
6. Pour 1/4 cup of batter per pancake. Cook 2-3 minutes until bubbles appear across the surface and the edges look set.
7. Flip once and cook 1-2 minutes more until golden. Keep finished pancakes warm in a 200°F (95°C) oven while you cook the rest.
8. Serve with butter and maple syrup.

Nutrition per serving

280 kcal	8 g	38 g	9 g
Calories	Protein	Carbs	Fat

> **Tips & notes**
>
> Do not overmix — lumps in the batter are fine and the pancakes will be fluffier. Flip once, when bubbles appear across the surface. Check that your baking soda is fresh; old baking soda makes flat pancakes.