

# Perfect Buttermilk Pancakes

This recipe uses both baking powder for an airy and light interior and baking soda for an even, golden-brown exterior. The buttermilk adds some tang to bounce off the sweetness of maple syrup.

Total cooking time: 15 minutes, makes about 12 pancakes.

## Ingredients

2 cups all-purpose flour

3 tablespoons sugar

1½ teaspoons baking powder

1½ teaspoons baking soda

1¼ teaspoons kosher salt

3½ cups buttermilk

3 tablespoons unsalted butter, melted (plus more for serving)

Vegetable, canola or coconut oil for the pan



## Preparation

Heat the oven to 325 degrees. Whisk flour, sugar, baking powder, baking soda and kosher salt together in a bowl. Using the whisk, make a well in the center. Pour the buttermilk into the well and crack eggs into buttermilk. Pour the melted butter into the mixture. Starting in the center, whisk everything together, moving towards the outside of the bowl, until all ingredients are incorporated. Do not overbeat (lumps are fine). The batter can be refrigerated for up to one hour.

Heat a large nonstick griddle or skillet, preferably cast-iron, over low heat for about 5 minutes. Add 1 tablespoon oil to the skillet. Turn heat up to medium–low and using a measuring cup, ladle 1/3 cup batter into the skillet. If you are using a large skillet or a griddle, repeat once or twice, taking care not to crowd the cooking surface.

Flip pancakes after bubbles rise to surface and bottoms brown, about 2 to 4 minutes. Cook until the other sides are lightly browned. Remove pancakes to a wire rack set inside a rimmed baking sheet, and keep in heated oven until all the batter is cooked and you are ready to serve.