

Buttermilk Pancakes (No Buttermilk...No Problem)

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Ingredients:

- 3/4 cup milk
- 1 tablespoon white vinegar
- 1 cup all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 tablespoons melted butter
- cooking spray

For Serving:

- Sweet butter
- Maple Syrup



Directions:

In a small bowl, combine milk with vinegar and set aside for 5 – 10 minutes. The milk will become thick, resembling buttermilk.

In a medium sized bowl, combine the dry ingredients...flour, sugar, baking powder, baking soda and salt. In a large bowl, whisk together the wet ingredients...egg, melted butter and milk mixture. Keep the two mixtures separate until ready to cook.

Heat a lightly oiled griddle or skillet over medium/high heat, or use cooking spray. Pour the wet mixture into the dry mixture and whisk until just combined. For light and fluffy pancakes, do not overbeat.

Pour or scoop the batter onto the griddle, using approximately 1/4 to 1/2 cups for each pancake, depending on the size you prefer. Cook until bubbles appear on the surface. Flip with a spatula and cook until browned on the other side. Serve warm with butter and maple syrup. Enjoy!