

Mom's Buttermilk Pancakes

Ingredients

- 2 cups flour
- 1 tbsp. baking powder
- 1 tsp. baking soda
- 2 tsp. salt
- 3 tbsp. sugar
- 2 ¼ cups buttermilk
- 2 eggs
- 6 tbsp. vegetable oil

Directions

1. Sift together flour, baking powder, baking soda, salt and sugar.
2. Beat eggs in mixing bowl. Add buttermilk and oil on low speed.
3. Stir in flour mixture until just combined. Batter should be lumpy or pancakes will not be fluffy.
4. Heat griddle or heavy fry pan on stove, greasing lightly.
5. Pour about ½ cup batter for each pancake. Allow pancakes to bubble before flipping.
6. Serve warm with butter and syrup.

Leftover pancakes freeze well!