

Savor the Perfectly Fluffy Delight: A Guide to Homemade Buttermilk Pancakes

What Makes Buttermilk Pancakes So Special?



OVEN
200°F

TIME
20 min

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INGREDIENTS

2 cups all-purpose flour
2 tablespoons granulated sugar
2 teaspoons baking powder
1 teaspoon baking soda
¼ teaspoon salt
2 large eggs
2 cups buttermilk
1 teaspoon vanilla extract
... cup unsalted butter, melted and slightly cooled
Butter or oil for greasing the pan

Instructions:

Mix the Dry Ingredients: In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt until well combined.

Prepare the Wet Ingredients: In another bowl, beat the eggs, then whisk in the buttermilk, vanilla extract, and melted butter.

Combine the Mixtures: Gradually pour the wet ingredients into the dry ingredients, stirring gently until just combined. Be careful not to overmix; a few lumps are perfectly fine.

Heat the Pan: Heat a non-stick skillet or griddle over medium heat and lightly grease it with butter or oil.

Cook the Pancakes: Pour about ... cup of batter onto the skillet for each pancake. Cook until bubbles form on the surface and the edges look set, about 2-3 minutes. Flip and cook the other side until

golden brown, about 1-2 minutes.

Serve Hot: Transfer the cooked pancakes to a plate and cover them loosely with foil to keep warm.

Repeat with the remaining batter, greasing the skillet as needed.

Tips for Perfect Pancakes:

Don't Overmix: Overmixing can lead to tough pancakes. Mix just until the ingredients are combined.

Keep Them Warm: If cooking in batches, keep the pancakes warm in a 200°F oven until ready to serve.

Experiment with Add-Ins: Try adding chocolate chips, blueberries, or a dash of cinnamon for a fun twist.

Why You'll Love This Recipe:

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- 9.** **Experiment with : Add-Ins:** Try adding chocolate chips, blueberries, or a dash of cinnamon for a fun twist.
- 10.** **Why You'll Love This Recipe:** This Buttermilk Pancakes recipe is a keeper for its simplicity and delicious

results. Perfect for weekend brunches or weekday breakfasts, these pancakes pair beautifully with endless toppings-from syrup and butter to fresh fruit and whipped cream. Plus, making them from scratch means you control the ingredients, ensuring a wholesome and flavorful start to your day.

11. Did you enjoy this recipe? Let me know how your pancakes turned out in the comments below, and be sure to share it with friends who love a hearty breakfast. For more tasty recipes, follow me for inspiration straight from the kitchen.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/savor-the-perfectly-fluffy-delight-a-guide-to-homemade-buttermilk-pancakes/>