

Grandma's Secret Buttermilk Pancakes: The Only Recipe I'll Ever Use Again

Why These Pancakes Hit Different



OVEN
200°F

TIME
10 mins

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/4 cups buttermilk
- 2 large eggs
- 2 tablespoons unsalted butter, melted
- 1 teaspoon vanilla extract

DIRECTIONS

- 1.** Mix the Dry Ingredients: In a large bowl, I whisk together the flour, sugar, baking powder, baking soda, and salt. No need for sifting-just a good mix to evenly distribute the leavening agents.
- 2.** Whisk the Wet Ingredients Separately: In a second bowl, I combine the buttermilk, eggs, melted butter, and vanilla extract. I whisk just until smooth. That melted butter makes the batter rich without weighing it down.
- 3.** Bring It All Together-Gently: Now comes the most important part: combining the wet and dry ingredients. I pour the wet mixture into the dry and stir gently with a spatula or wooden spoon. The goal is just combined-a few lumps are not only okay, they're ideal. Overmixing would ruin the fluffiness we're after.
- 4.** Get That Griddle Hot: I heat a griddle or non-stick skillet over medium heat. A quick swipe of butter or neutral oil gives a perfect golden crust. Once hot, I use a 1/4 cup measuring scoop to pour the batter onto the pan, giving each pancake room to spread.
- 5.** Watch for Bubbles: This is Grandma's classic trick: I wait until bubbles start forming on the surface of the pancake, usually around the 2-3 minute mark. Then I flip and cook the other side for another 1-2 minutes, just until golden brown and cooked through.
- 6.** Stack and Serve: I like to keep the first few pancakes warm in the oven at 200°F while I finish the batch. Once they're all done, I stack them high and serve with a pat of butter and a generous drizzle of real maple syrup. Fresh berries or a dusting of powdered sugar don't hurt either.

