



Buttermilk Pancakes

Ingredients

- 1 1/2 cups all purpose flour
- 2 teaspoon baking powder
- 3/4 teaspoon salt
- 2 teaspoons sugar
- 1/2 teaspoon baking soda
- 2 eggs, separated
- 1 1/2 cups buttermilk
- 1/4 cup milk

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Directions:

1. Separate the egg whites from the egg yolks.
2. Using an electric mixer, beat the egg whites until fluffy; set aside.
3. Place the flour, baking powder, salt, sugar and baking soda in a large bowl. Use a wire whisk to thoroughly mix all of the dry ingredients together.
4. Add the egg yolks, buttermilk, and milk. Stir just until the dry and wet ingredients are combined. Don't overmix.
5. Fold in the egg whites gently, leaving little fluffs. Don't overmix.
6. Heat a griddle to 350°. Pour approx. 1/4 cup of the batter onto the griddle for each pancake. Cook until bubbles form and the bottom is golden. Flip the pancake and cook until golden on both sides.

Syrup Recipes

Maple Syrup

- 2 cups white sugar
 - 1 cup boiling water
 - 1/2 teaspoon maple extract
- In a saucepan, combine sugar and water. Cook and stir until sugar is dissolved. Remove from heat, and stir in maple flavoring. Serve warm.

Blueberry Syrup

- 1/2 c. sugar
 - 1/4 c. water
 - 1/4 c. light corn syrup*
 - 1 tbsp. cornstarch
 - 2 tsp. lemon juice
 - 2 c. blueberries
- Combine sugar and cornstarch in 1 quart casserole. Add water, syrup, and lemon juice. Stir in blueberries. Microwave on full power 4 1/2 to 5 minutes or until thickened.

*Note: For a thicker sauce, add an additional teaspoon of cornstarch.