

## **Crowd Pleasing Buttermilk Pancakes**

heartily serves 7 (with left-overs, unless you have a house full of teenage boys)  
Jona Giammalva

### **Ingredients:**

3 eggs  
3 cups flour  
1 quart buttermilk  
1 Tbl sugar  
6 Tbl butter melted  
3 tsp baking powder  
1.5 tsp baking soda  
1.5 tsp salt

You can use a hand mixer for this but I usually end up mixing it all by hand (it's good exercise). Feel free to add blueberries, or bananas, or whatever....

Mix all the dry ingredients together in a big bowl. Make a little "pool" for the eggs and beat them slightly. Add the quart of buttermilk and stir until everything is wet. Add the melted butter and then beat everything really well until the lumps are gone.

Heat your electric griddle to 400 then decrease the temperature to 350. Spray with spray oil and pour your pancake batter onto the hot griddle. Mine are usually 4-5 inches across. When some of the bubbles start popping flip your pancakes and cook for about another 1.5 minutes. The first batch is usually my practice batch to make sure the temperature and timing is correct (I give that batch to the kids or dogs).

Enjoy (slather on some butter and real maple syrup if you really want to enjoy)!