

pancakes



Ingredients

For your dry mix:

6 cups all-purpose flour

1 1/2 teaspoons baking soda (check expiration date first)

3 teaspoons baking powder

1 tablespoon kosher salt

2 tablespoons sugar

For your pancakes:

2 eggs, separated

2 cups buttermilk

4 tablespoons melted butter

2 cups pancake mix (the dry mix as prepared, above)

Instructions

To make the pancake mix:

Combine all pancake mix ingredients in a container with a lid and mix well. Store for up to 3 months.

To make your pancakes:

Preheat your griddle.

In a small bowl, whisk together the egg whites and the buttermilk. In another bowl, whisk the egg yolks with the melted butter.

Place your homemade pancake mix in a large bowl. Mix together

the buttermilk mixture and the butter mixture, then pour over the pancake mix. Mix just until combined – don't try to get all of the lumps out. Overmixing will make your pancakes rubbery!

When your griddle is hot, lightly butter or spray with non-stick spray. Ladle the pancake batter onto the griddle. When bubbles begin to form around the edges of the pancake, gently flip. Cook another 2-3 minutes or until the pancake is set.