**Buttermilk Pancakes**

**Ingredients:**

* 1 ¼ cups all-purpose flour
* **![C:\Users\ebooth\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\4PT0FXO3\22284389_cb09d36851b8ec46be11c3b47d38ffb4_m[1].jpg]()**2 tablespoons sugar
* 1 teaspoons baking powder
* ½ teaspoon baking soda
* 1 beaten egg
* 1 1/3 cups buttermilk
* ½ teaspoon salt
* 1 tablespoon cooking oil

**Directions:**

1. Stir together flour, sugar, baking powder, baking soda, and salt in a large mixing bowl.
2. Combine egg, buttermilk, and oil in a separate medium mixing bowl.
3. Pour wet mixture over dry mixture and stir until blended but still slightly lumpy. **DO NOT OVERMIX!** You’ll pop all the bubbles and your pancakes won’t rise as much **☹**
4. Lightly grease your skillet. You should barely be able to see any oil on the surface.
5. When the pan is hot enough you can gently pour ¼ cup of batter. Use a ¼ dry measuring cup.
6. Cook till golden brown, turning to cook other side when pancakes have a bubbly surface and slightly dry edges.
7. Makes about ten 4-inch pancakes.
8. Optional: Serve with syrup, fruit, and butter.