

Buttermilk Pancakes *Makes about 10-12*

Ingredients

- 2 cups self-raising flour
- ½ cup sugar
- 2 eggs
- 2 ½ cup buttermilk
- ½ teaspoon bicarb soda



Method

1. **Gather all ingredients.**
2. **In a bowl**, mix flour, bicarb soda and sugar.
3. **In a separate bowl**, whisk the buttermilk and cracked eggs.
4. **Add the wet ingredients** to the dry ingredients and whisk until batter is smooth and lump-free.
5. **In a hot pan** or flat grill over medium heat, brush butter over cooking surface and pour ¼ cup measures for each pancake.
6. **When large bubbles** form on the surface, flip the pancake over and cool until lightly golden on the other side.