

Best Pancake Recipe

By: Joanna Gaines

2 cups flour

1/4 cups sugar

1 tbsp. baking powder

2 tsp. salt

2 cups buttermilk or regular milk

1 1/4 stick unsalted butter melted

2 large eggs

(Butter , powdered sugar, and syrup for serving)

1. In a large bowl, whisk together all dry ingredients set aside
2. In medium bowl, whisk together the buttermilk, butter, and eggs.
3. Pour liquid ingredients into flour mixture and stir until well combined. Let stand 20-30 min. to allow batter to get fluffy.
4. Heat skillet to med, high heat and butter/oil skillet pour 1/4 cup pancake batter into the pan far enough apart so the pancakes don't touch.
5. Cook until lightly brown on bottom and bubbly on top (about 2 min). Flip and cook about 2 min on other side until golden brown.

Serve immediately with your favorite topping.