

# Buttermilk Pancakes

## Ingredient List

Flour	Melted butter
Baking powder	Buttermilk
Salt	Eggs
Sugar	Vanilla extract

## PROCESS

1. whisk together the dry ingredients in a large bowl
  - 8 cups flour (2 lbs 8 oz)
  - ½ cup sugar (3.5 oz)
  - ¼ cup baking powder
  - 2 tsp salt
2. whisk together wet ingredients in 4 Qt Tub (Labeled Pancake Tub)
  - 8 eggs
  - 10 cups buttermilk
  - 1 cup melted butter (8 oz)
  - 2 tsp vanilla extract
3. whisk the dry into the wet until just combined.
4. Use a 6 oz scoop – generous – spread to full plate size - fry on hot griddle – 3 to 5 minutes per side – flip once only  
for “sides” – use a 2 oz scoop – spread to side plate size – 2 to 4 minutes per side

Garnish with a set sliced fruit - place butter on the garnish

Enjoy!