

Best Ever Buttermilk Pancakes



- 3 eggs
- 1 cup flour (sifted before measuring)
- 1 tablespoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 teaspoons sugar
- 1 teaspoon light brown sugar
- $\frac{1}{2}$ cup buttermilk
- 2 tablespoons butter, melted

Beat eggs until light and fluffy.

Into eggs, sift flour, baking powder, sugar and brown sugar and beat until smooth.

Stir in buttermilk and butter until combined.

Use $\frac{1}{4}$ cup batter for each pancake, and cook on a hot griddle or in a cast iron frying pan until bubbles form on surface and edges become dry. Flip and cook until nicely browned.

Makes 8 4-inch pancakes.

a recipe from Dolce Zitella

