

# **Buttermilk Pancakes**

1 3/4 cup White Lily or Martha White self-rising flour

2 Tbsp sugar

1/2 tsp salt

1/2 tsp baking soda

2 eggs

2 cups whole buttermilk

1/4 cup corn oil or butter, melted and cooled to room temperature

In medium bowl, place flour, sugar, salt, and baking soda and whisk together.

In a different medium bowl or 1 quart glass measuring cup, lightly beat eggs; add buttermilk and oil. Whisk well to combine.

Add flour mixture to liquid mixture and whisk together until no lumps remain.

Heat griddle or skillet to 350 degrees. To test heat, sprinkle a couple of drops of water onto griddle. The water should sizzle and evaporate immediately.

Pour batter on to griddle and cook until bubbly; flip over. Cook until lightly browned on bottom. Remove from heat and keep warm. Continue with remaining batter.

Makes 16 4" pancakes.