

Buttermilk Pancakes

Yield: Yields twelve to fourteen 4-inch pancakes.

Servings: two to three.

These have become a weekend breakfast staple in our house, and they're so easy to make that they show up on weekdays occasionally, too. I use oil instead of melted butter in pancake batter because I don't like the way melted butter congeals when it meets cold eggs and buttermilk. This recipe can easily be doubled or tripled.

Ingredients

- 4-1/2 oz. (1 cup) unbleached all-purpose flour
- 1/2 tsp. baking soda
- 1/4 tsp. table salt
- 1 large egg
- 1 Tbs. canola or safflower oil; more for the griddle
- 1 cup buttermilk
- Pure maple syrup or fruit jam

Preparation

In a medium bowl, whisk the flour, baking soda, and salt until well blended. Add the egg, oil, and buttermilk and whisk only until no dry flour is visible; the batter should be lumpy. Heat a griddle over medium heat until a sprinkle of water sizzles gently across the surface. Lightly oil the surface and drop the batter by generous tablespoons about 2 inches apart onto the griddle. Cook each pancake until the bottom is golden brown, tiny bubbles appear around the edges, and the edges look dry. Flip and cook until the center of each pancake rises and is firm when poked in the center and the bottom is golden. Serve immediately on warmed plates with syrup or jam.