



Best Buckwheat Pancakes

Oscar · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

2

Description

This is some of the best buckwheat pancake mix around and tastes great with some butter and syrup or jam

Ingredients

- - 1 cup buttermilk - 1 egg - 3 tablespoons butter
- melted - 6 tablespoons all-purpose flour - 6 tablespoons buckwheat flour - 1 teaspoon white sugar - ½ teaspoon salt - 1 teaspoon baking soda - 3 tablespoons butter

Instructions

1. In a medium bowl
2. whisk together buttermilk
3. egg
4. and melted butter. In another bowl
5. mix together white flour
6. buckwheat flour
7. sugar
8. salt
9. and baking soda. Pour dry ingredients into egg-mixture. Stir until the two mixtures are just incorporated.
Heat a griddle or large frying pan to medium-high heat
10. and place 1 tablespoon of butter
11. margarine
12. or oil into it. Let butter melt before spooning batter into the frying pan
13. form 4-inch pancakes out of the batter. Once bubbles form on the top of pancakes
14. flip them over and cook them on the other side for about 3 minutes. Continue with this process until all batter has been made into pancakes.