



100 Whole Wheat Pancakes

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

These whole wheat pancakes come out very light and fluffy My kids love them If you like blueberries throw a few on top before cooking the second side

Ingredients

- - 2 cups whole wheat flour - 2 tablespoons white sugar - 2 teaspoons baking powder - ½ teaspoon baking soda - ½ teaspoon salt - 2 ¼ cups buttermilk - 2 large eggs - 4 tablespoons vegetable oil
- divided

Instructions

1. Whisk flour
2. sugar
3. baking powder
4. baking soda
5. and salt together in a bowl. Whisk buttermilk
6. eggs
7. and 3 tablespoons oil together in a separate bowl until well combined. Pour wet ingredients into dry ingredients and stir until just combined; batter may seem a bit thick. Heat remaining 1 tablespoon oil in a cast iron skillet over medium-low heat for 5 minutes. Working in batches
8. pour 1/3 cup of batter for each pancake into the hot skillet. Spread batter into circles with a spoon; cook until browned on the bottom and bubbles appear on top
9. 1 1/2 to 2 minutes. Flip and cook until set in the middle and browned on the other side
10. about 2 more minutes. Recipe Tip Use scant cups of flour for a more traditional batter and lighter pancakes.