

Basic Pancakes

Ingredients

2 c. all-purpose flour

½ t. baking soda

½ t. salt

1 T. sugar

1 egg

1 ½ to 2 c. buttermilk (depending on the thickness you like)

2 T. melted and cooled butter (optional)

Directions

- Mix together the dry ingredients.
- Beat the egg into the buttermilk, then stir in the 2 T. melted and cooled butter (if using).
- Gently stir the milk mixture into the dry ingredients, mixing only enough to moisten the flour. Don't worry about a few lumps. Add buttermilk to think if you think the batter is too thick.