

Buttermilk Pancakes

Ingredients

2 cups/300gms plain flour
2 teaspoons baking powder
1 teaspoon bicarbonate of soda
½ teaspoon salt
2 tablespoons granulated sugar
2 cups/450ml buttermilk
2 large eggs lightly beaten
1 teaspoon vanilla extract (optional)

Instructions

Sieve all the dry ingredients into a large bowl and whisk them together.

Whisk in the buttermilk, beaten eggs and vanilla extract just until combined. Some small lumps are OK.

Let the pancake batter rest for 10 minutes.

Heat a large frying pan or griddle over medium heat and brush it with butter or oil.

Ladle 1/3 of a teacup of the batter onto the griddle for one pancake.

Flip the pancakes over when small bubbles appear on the surface and the edge of the pancake changes colour. Continue cooking on the opposite side until golden brown.

Serve with butter and syrup.