

BUTTERMILK PANCAKES

FREEZER
FRIENDLY



Makes 15



Prep Time 10 mins



Cook Time 20 mins



Easy As

INGREDIENTS

- 2 cups flour
- 2 tsp baking powder
- ½ tsp baking soda
- 2 Tbsp caster sugar
- 2 eggs
- 2 cups buttermilk
- 30 g butter, melted
- Extra melted butter for cooking

METHOD

1. Sift flour, baking powder and baking soda into a mixing bowl. Stir in sugar.
2. Whisk together eggs and buttermilk. Pour into the dry ingredients with the melted butter and stir to mix.
3. Brush the base of a frying pan or crepe pan with a little melted butter or oil, and gently heat the pan – do not allow the butter to burn! Drop spoonfuls (about ¼ cup) of batter into the pan. Cook over a medium to low heat for approximately 3 minutes or until bubbles appear on the surface. Turn the pancakes and cook the other side for a further 2-3 minutes or

until pancakes are golden and cooked.
Cook the remaining batter.

Serving Ideas:

1. Stack 2-3 pancakes - top with grilled bacon, fried bananas and maple syrup
2. Stack 2-3 pancakes - top with a scoop of your favourite ice-cream and spoon over **Wattie's Boysenberries in Syrup**
3. Stack 2-3 pancakes serve with *Easy Salted Caramel Peanut Sauce* ([link to existing FIAM recipe](#)) crème fraiche and drained **Wattie's Apricots in Syrup**
4. Serve buttermilk pancakes with scrambled eggs and grilled tomatoes and a side of ham or grilled bacon.

TIPS

1. To make your own buttermilk. Put 1 Tbsp lemon juice or white vinegar into a jug. Add whole milk to make up to 1 cup. Allow to stand for 5 minutes before using.
2. Freeze pancakes on a tray in a single layer. Once frozen pack into sealable plastic bags. Remove pancakes from the freezer as required. Thaw at room temp. Once thawed can be re-heated in the microwave if wished. Store in freezer for up to 1 month.

SWITCH IT UP

1. To make buttermilk corn pancakes – . Reduce caster sugar to 1 Tbsp and add ½ tsp salt. Add 1 cup of **Wattie's frozen Corn Kernels** to the batter. Cook as per method .
Serve with grilled bacon and maple syrup