



ITEM

Buckwheat Pancakes

OUTLET:

PORTIONS: 6-8

INGREDIENTS

- 1 1/2 cups flour, all purpose
- 1/2 cup buckwheat flour
- 1 tsp salt
- 2 tsp baking powder
- 1 tsp baking soda
- 2 cups buttermilk
- 2 large eggs
- 1/4 cup honey
- 1 tbsp butter, melted

DIRECTIONS:

1. In a mixing bowl, sift both flours, salt, baking soda and baking powder. In a different bowl, whisk buttermilk, eggs, honey and melted butter together.
2. Slowly add the wet ingredients to the dry ingredients and blend well.
3. Brush hot griddle with oil, then pour 1/4 cup batter (more for larger pancakes), onto griddle, leaving 1 inch between pancakes.
4. Cook one side of the pancake until bubbles begin to break on surface and underside is brown. Flip pancakes and brown other side.
5. Serve with whipped butter and warm maple syrup/berries.