

## BUTTERMILK BREAKFAST PANCAKES

Yield: 6 pancakes

### Ingredients:

1	large egg
250 mL	milk (preferably homogenized or 2%)
15 mL	vinegar
30 mL	melted margarine
290 mL	flour
7 mL	baking powder
1 mL	baking soda
25 mL	sugar
1 mL	salt
15 mL	oil

### Method:

1. In a small bowl combine the flour, salt, soda, baking powder and sugar.
2. In a glass liquid measure, measure out the milk and add the vinegar to it. In a medium bowl beat together the egg, buttermilk mixture and melted margarine.
3. Using a whisk gradually add the flour mixture to the milk mixture and whisk until almost smooth. DO NOT OVERWHISK.
4. Heat frypan over medium heat and add a little bit of oil.(about 3 ml per pancake)
5. Pour half of the batter into a glass liquid measure. Pour about 125 ml of batter into the frypan for each pancake.
6. Cook for 2-3 minutes or until tiny bubbles begin to appear on the surface of the pancake, the outside edges begin to cook and the underside is lightly browned.
6. Turn the pancakes using the lifter and cook about 1 minute more. Serve warm with butter and syrup.