



Pancakes & Sausage

Ingredients:

1/4 cup melted salted butter
2 cups whole buttermilk (or 1 3/4 cup low-fat buttermilk)
2 Tbsp sugar
1 large egg
2 cups self-rising flour
1 tsp vanilla extract

Instructions:

Use a glass or microwave-safe bowl. Microwave butter the bottom of the bowl. Add sugar and mix well. Add egg, vanilla, and buttermilk, then whisk thoroughly. Add flour and whisk again. Preheat a non-stick skillet over medium heat. The skillet should have a flat surface. If it is a good one, I prefer not to grease it. If you are using an older skillet, spray it with cooking spray before making pancakes.

Add a 1/2 cup scoop of batter to the skillet and gently spread into a circle. Wait for the pancake to become bubbly across the entire surface before flipping with a flat spatula. Brown both sides.

Adjust the temperature as needed for your desired level of browning. I use medium on a gas stove. Serve with butter and pancake syrup.



Option: Use regular milk instead of buttermilk. Pancakes will be thinner. Use a 1/3 cup scoop of mix for each pancake instead of 1/2 cup.

“Chris is the pancake King in our family! He loves pancakes more than French toast and always makes them every Sunday morning while all the girls are getting ready for church. It is a special family tradition for us, and you cannot eat pancakes without some Swaggerty’s Farm breakfast sausage!” -Tammy