# Pancakes & Sausage

2 CUPS SELF-RISING FLOUR
(KING ARTHUR FLOUR OR WHITE LILY)
2 TBSP. SUGAR
2 EGGS
2 CUPS WHOLE BUTTERMILK
1/4 CUP MELTED SALTED BUTTER
2 TSP VANILLA FLAVORING OR
1 TSP VANILLA EXTRACT

Use a glass batter bowl. Melt margarine in the bottom of bowl. Add sugar, eggs, buttermilk and whisk together well. Add flour and whisk well.

Preheat a non-stick skillet on medium heat. The skillet should have a flat surface. If it is a good one, I prefer not to grease it with anything. If you are using an older skillet, use cooking spray before making pancakes.

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

Adjust temperature as needed for desired brownness. I use medium for gas stove. Serve with pats of butter and pancake syrup.