

Pancakes & Sausage

1/4 CUP MELTED SALTED BUTTER
 2 CUPS WHOLE BUTTERMILK (OR 1 3/4 CUP OF LOW-FAT
 BUTTERMILK)
 2 TBSP. SUGAR
 1 EGG
 2 CUPS SELF-RISING FLOUR (WHITE-LILY)
 2 TSP. VANILLA FLAVORING OR
 1 TSP. VANILLA EXTRACT

Use a glass batter bowl, or microwavable bowl. Microwave butter or margarine in bottom of bowl. Add sugar, mix well. Add egg, vanilla, and buttermilk and whisk well. Add flour and whisk. 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 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.

Option: Use regular milk in place 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 prefers pancakes over French toast and makes them every Sunday morning before church while all the girls get dressed. It is our family tradition. Remember the 1st pancake always looks sad, but the rest will be beautiful!”

-Tammy