

Our State eats

Published in the February 2022 issue of Our State

Hot Skillet Pancakes

Yield: 12 pancakes.

- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**
- ¼ cup granulated sugar**
- 2 cups whole buttermilk**
- 2 large eggs, at room temperature**
- 3 tablespoons butter, melted, plus more for frying**
- Fresh fruit and maple syrup (optional)**

In a large bowl, whisk together flour, baking powder, baking soda, and sugar.

In a small bowl, whisk together buttermilk, eggs, and butter. Add to the flour mixture and stir until just combined. Don't overmix.

Heat a skillet (preferably cast iron) or griddle over medium-high heat. Add a generous pat of butter to the hot skillet.

Drop ¼ cup of batter into the skillet, then reduce heat to medium. Cook until bubbles form across the top of the pancake, then flip and continue to cook until golden brown, about 2 to 3 minutes per side. Repeat with remaining batter.

Serve with fresh fruit and warm maple syrup, if desired.



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