

## The Only Pancake You'll Ever Need

Anne Byrn

*I shared this recipe in my book Skillet Love, and it's a goodie. But as we all have different cooking styles, and getting a replicable recipe from my husband's deliciously chaotic way of making pancakes was impossible, we collaborated on what follows. You will find my measurements and his wise advice.*

*We agree that the secret to light pancakes is buttermilk, and plenty of it. He doesn't like the flavor of baking soda, so he sticks with just baking powder (double the baking powder if you follow his advice and omit the soda.) The reaction of buttermilk with leavening gives pancakes their lightness. In fact, seeing bubbles on the top of the pancakes is your signal to flip them.*

*And pro tip from the ranch cook - add very little oil to the griddle or frying pan. Use a well-seasoned cast iron or non-stick. Too much oil causes a mottled appearance on pancakes, instead of the smooth tanned appearance you want.*

Makes 18 to 24 pancakes (3 inches each); serves about 6

Prep: 15 to 20 minutes

Cook: 4 to 5 minutes per batch

8 tablespoons (1/2 cup; 1 stick) unsalted butter (He uses vegetable oil)

2 large eggs (I separate; he doesn't)

2 1/2 cups buttermilk (If you're out of buttermilk, use sour cream or Greek yogurt)

2 tablespoons granulated sugar

1 teaspoon vanilla (He says you don't need it)

2 1/2 cups cake flour (He says to use whatever flour is on the shelf)

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

2 teaspoons or more vegetable oil, for frying

Fresh fruit, for garnish (He folds a big handful of berries into the batter)  
Melted butter, for drizzling

Maple syrup or honey

Place the butter in a small saucepan over low heat to melt. Once the butter melts, let it cool to room temperature.

Separate the eggs, placing the whites in a medium-size bowl and the yolks in a larger bowl. Set the whites aside. Whisk the buttermilk, sugar, and vanilla into the egg yolks until well combined. Set aside.

Place the cake flour in another large bowl. Whisk in the baking powder, soda, and salt. Pour the buttermilk mixture into the bowl with the flour mixture and stir just to combine. Pour in the melted butter that has cooled to room temperature, and stir until smooth. (This is where you can fold in a cup of blueberries or even 1/2 cup mini chocolate chips if you like.) Set aside.

Beat the egg whites with an electric mixer set on high power until soft peaks form, about 1 to 2 minutes. Fold the egg whites into the batter until just incorporated. Set the batter aside.

Place the 12-inch skillet over medium heat. Add 2 teaspoons vegetable oil, and when the oil is hot, take a metal spatula and move the oil around the skillet so it is evenly distributed. Measure out 1/4 cup of batter per pancake and pour batter for 3 pancakes into the skillet. Cook until bubbles form on top, about 2 to 2 1/2 minutes. Turn the pancake and let it cook on the other side until bubbles form and the underside is lightly browned, 2 to 2 1/2 minutes. Repeat with the remaining batter. Serve warm with fruit, melted butter, and maple syrup or honey.