



Best Buttermilk Pancakes

Cook's Illustrated

Wrapped in plastic wrap, you could also freeze any leftover pancakes once fully cooled. Reheat in the toaster.

CI Note - "Cook's Illustrated prefers Gold Medal or Pillsbury All Purpose Flour. If you use an AP flour with a higher protein content, like King Arthur, you will need to add an extra tablespoon or two of buttermilk."

According to the recipe, this will make sixteen 4 inch pancakes, serving 4 to 6.

- 2 cups (10 ounces) unbleached all purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon table salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 2 cups buttermilk
- 1/4 sour cream
- 2 large eggs
- 3 tablespoons butter, melted and cooled slightly
- 1 to 2 teaspoons vegetable oil

Whisk flour, sugar salt, baking powder, and baking soda together in a medium bowl. Whisk together buttermilk, sour cream, eggs, and melted butter in a second bowl. Make a well in the center of the dry ingredients and pour in the buttermilk mixture. Stir until just combined. The batter should remain lumpy. Do not overmix. Allow the batter to sit for 10 minutes before cooking.

Heat 1 teaspoon oil in a large nonstick skillet over medium heat. Using paper towels, carefully wipe out the oil, leaving a thin film on the bottom of the pan. Pour the batter, 1/4 cup at a time, onto the skillet. Cook until the edges are set, the first side is golden brown, and bubbles on the surface are just beginning to break, approximately 2 to 3 minutes. Flip the pancakes and cook until the second side is golden brown, about 1 to 2 minutes longer .

Serve immediately or transfer to a wire rack set inside a baking sheet in a 200 degree oven.

Repeat with remaining batter, using remaining oil as necessary.