

Sour Cream Pancakes

Keith

Ingredients

- 1 egg
- 1 cup buttermilk (or milk soured with 1 tbs lemon juice)
- 1/2 cup sour cream
- 1 tablespoon melted butter
- 1 1/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 tablespoon sugar

Instructions

1. Combine all wet ingredients in a large bowl. Whisk until blended. Combine all dry ingredients in a medium bowl. Whisk until blended. Add the dry ingredients to the bowl of wet ingredients. Mix with a large spoon or whisk until combined. Mix just until the ingredients are incorporated. Do not over mix. There should be a few lumps in the batter.
2. Heat an electric griddle to about 350°. Melt butter on the griddle.
3. Using a 1/3 cup measure, scoop out batter and spread a bit with the edge of the cup. The pancake should be approximately 4 to 5 inches across.
4. Let the pancake cook until several bubbles appear and then pop. Turn the pancake gently, and let cook for an additional 3 minutes on the opposite side. Do not pat down. Do not flip more than once.
5. The pancake is done when poked gently in the middle and the cake springs back.
6. Serve immediately with fresh fruit, syrup, butter and (or) powdered sugar.