

Maple Pancakes

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In a large bowl, whisk together

1 C All-purpose flour
1/4 t Salt
1 t Baking soda
5 T Maple Sugar

In a medium measuring jug, whisk together

1 Egg
1 C + 3 T Buttermilk
2 T Butter, melted

until blended. Whisk in

Pour the egg mixture into the flour mixture and whisk, very lightly, until just combined. Do not over mix - the batter should still be lumpy. Allow to stand for half an hour. The batter will look thick and spongy.

Preheat a frying pan over medium heat.

Lightly grease with

Butter

For each pancake, drop a ¼ C of the batter into the pan, spreading each pancake lightly with the bottom of the cup. Cook until light brown on the bottom and dotted with bubbles on top. The edges should be set. Flip and cook the other side until lightly browned, 1 to 2 minutes per side.

Notes:

- Makes about 12 pancakes.
- Freezes well. Pre-heat the oven to 375°F and lay the pancakes out on a baking tray. Bake them for about 5 minutes, until warmed through and slightly toasted.