

Buttermilk 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 Sugar

In a medium measuring jug, whisk together

1 Egg
1 C Buttermilk
2 T Canola oil

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 should look thick and spongy.

Preheat a frying pan over medium heat.

Lightly grease with

Butter

For each pancake, drop a 1/4 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:

- Freezes well. The pancakes will defrost within an hour at room temperature. 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. Add 2 minutes if heating from frozen.
- Makes 12.

Maple Butter Pecan Frosting

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To a medium bowl, add

4 oz. Unsalted butter, room temperature
2 C Icing sugar
4 T Maple syrup
2 T Milk
1/2 t Vanilla extract
1/4 t Fine sea salt

Use handheld mixer to blend until smooth.

Notes:

- Makes enough frosting for 12 pancakes.