

Weatherbury's Buttermilk Pancakes

Commercial pancake mixes have 32 or so unpronounceable ingredients .

Why not make pancakes using Weatherbury's flour?

Ingredients: (makes 8—10 pancakes):

1 cup sifted Weatherbury whole or sifted Pastry Flour , whole or sifted Spelt Flour or Einkorn Flour	1 free range egg, unbeaten 1 cup buttermilk
1 tablespoon sugar	1 tablespoon melted organic butter or organic oil
½ teaspoon baking powder	
¼ teaspoon salt	



Directions:

1. Mix together the “pancake mix” (dry ingredients).
2. Add the egg, milk and butter (or oil) and stir until just mixed.
3. For each pancake, pour ¼ cup of batter on a hot griddle, bake over medium heat until dry around the edges. Turn briefly.
4. Serve with butter or maple syrup.

*Double or triple the recipe to make the
number of pancakes you desire.*

For banana pancakes: add one mashed banana with egg, milk and butter per one recipe.

For strawberry pancakes: add 16 ounces of pureed frozen strawberries with the egg, milk and butter to 1½ recipes.

For blueberry pancakes, add blueberries (~ ½ cup/ 1 recipe) as batter is put on grill