

Buttermilk Pancakes



Hands down, the very best recipe for made-from-scratch buttermilk pancakes is from *Better Homes & Gardens*. Lucky Lime & Sea Salt honey makes a flavorful addition to these fluffy pancakes.

Ingredients

1 $\frac{3}{4}$ cups all-purpose flour
2 tablespoons granulated sugar
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
1 egg, slightly beaten
1 $\frac{1}{2}$ cups buttermilk
3 tablespoons cooking oil

Instructions

In a large bowl, stir together the flour, sugar, baking powder, baking soda and salt. In another bowl, use a fork to combine egg, buttermilk and oil. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be slightly lumpy).

Pour about $\frac{1}{4}$ cup batter onto hot, lightly greased griddle or heavy skillet, spreading batter if necessary. Cook over medium heat for 1 to 2 minutes on each side or until pancakes are golden brown, turning to second side when pancakes have bubbly surfaces and edges are slightly dry.

Serve warm and drizzle with Lucky Lime & Sea Salt honey.

Makes 12 pancakes.

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