

Pancake [Waffle] Batter

Source: Dad (Servings: 4)

- 1 cup flour
- 4 T dry buttermilk
- 1 T sugar
- 1 tsp. baking powder
- ½ tsp. baking soda
- ¼ tsp. salt
- 2 T melted butter
- 1 cup milk
- 1 egg

Mix dry ingredients, then add liquid.

For waffles, add an extra 1 T of melted butter

preheat pancake griddle on "medium" heat to ~250°F
use the front burner, set at medium, as a guide to how high to set the back burner)

put butter in microwave safe dish with a lid to
melt using a low-power setting (e.g., "defrost" for 90 seconds)

mix dry ingredients:
(can make ahead of time)
(one "batch" weighs about 208 grams)
1 C (150 grams) flour
4 T dry buttermilk
1 T sugar
1 tsp. baking powder
½ tsp. baking soda
¼ tsp. salt

mix in 1 C of milk
mix in egg
mix in butter

check the temperature of the griddle
turn down heat to medium-low if it gets too hot

Linnea's recipe 3/18/12

½ c. gluten free flour

½ tsp. Xanthan Gum

½ c. almond milk mixed with ½ - ¾ tsp. lemon juice (mix separately
and let rest for a few minutes
before mixing with dry ingredients)

1 Tbsp. sugar

½ tsp. baking powder

¼ tsp. baking soda

¼ tsp. salt

1 Tbsp. melted Earth balance (buttery spread)

1 egg