

American Pancakes



Serves: 36

Profitability:

Steps:

Whisk the dry ingredients together in a large bowl

Whisk the buttermilk, butter and eggs together in another bowl

Add the wet ingredients to the dry ingredients, whisking just enough to combine (small lumps are okay)

Let the batter sit, covered, overnight

The next morning, heat up your griddle or non-stick pan and slick it with a little butter

Add enough milk to the batter to thin it to the right consistency - the thicker the batter, the thicker and heavier your pancakes; the thinner the batter, the more delicate your pancakes. Neither is wrong

Cook the pancakes on the griddle/pan, flipping them after bubbles appear on the surface of the uncooked side

Let cook 2-3 minutes more, then remove and eat with lots of warm maple syrup

Ingredients:

350g unbleached plain flour

75g granulated sugar

3 1/2 tsp baking powder

2 tsp fine salt

750ml buttermilk

75g unsalted butter, melted and cooled, plus more butter for cooking

6 organic large eggs

Up to 250ml milk, as needed to thin batter

Maple Syrup, warmed for serving