



Dixon/Johnson Lake Kabetogama Buttermilk Pancakes

These amounts constitute one “batch”.
One batch equals 7 to 8 pancakes (medium to large).
Double or triple each ingredient for more.

Dry ingredients:

In a large bowl, mix these dry ingredients very well (use whisk)

1 Scant Cup Flour
1 Tablespoon Baking Powder (fresh)
1 Teaspoon Baking Soda (fresh)
Dash Sugar
Dash Salt (optional)

Wet ingredients: (preferably organic)

In a separate medium bowl:

1 Large Egg – lightly beat white and yolk together using whisk
Melt 2 – 3 Tablespoons Butter (do not substitute) per batch, whisk into egg batter
Add 1-Cup Buttermilk, lightly whisk into butter and egg batter.

Wait until 5 minutes before you are ready to fry.

Pour wet ingredients in with dry ingredients.

Whisk all ingredients together – **DO NOT OVERMIX**- you want the mix to be lumpy.

Stir just enough to get all of the flour moistened.

Then you must let this mixture stand for 5 minutes but no longer before frying on griddle.

Batter will rise and get light and airy.

Griddles work best. You need a very heavy bottom frying pan to distribute the high heat evenly.

Batter will be very thick – do not try to smooth out or flatten on the griddle.

Cook on hot griddle (375° F) lightly sprayed with canola oil (not olive oil).

When golden brown on the bottom, flip – but flip only once! Do not overcook.

Remove promptly from griddle. They will be flat plump pancakes.

DO NOT STACK one on top of another on serving platter. You do not want to flatten out the light and airy pancakes.

Serve with pure maple syrup – get rid of those other processed, chemically laden, colored, synthetic syrups. You can freeze leftover pancakes and reheat in toaster.