

## Pancakes 2

From Martha Stewart May 2017

Makes: 4 servings

Time: 20 minutes

- 2 cups flour
- 2 Tablespoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 cups buttermilk
- 1 ½ teaspoons lemon juice
- 2 large eggs
- 2 Tablespoons melted cool butter
- 1 teaspoon safflower oil



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1. Preheat oven to 150F for plates
2. Wisk together flour, baking power, baking soda and kosher salt. Combine well, about 30 seconds
3. In a large bowel, beat together buttermilk, eggs and butter.
4. Make a well in the dry ingredients; stir in wet mixture. Let rest 10 minutes so gluten can relax for a more tender end result. Some lumps in the batter are your friends. If it gets too smooth from over mixing, breakfast will fall flat.
5. Oil the skillet with safflower oil then wipe with a paper towel, leaving behind a thin film. Too much fat in the pan leads to uneven browning, which is why we use it sparingly.

Working in batches, add heaping quarter-cups of batter to skillet, spreading lightly with the bottom of the cup. Cook until bubbles form on surface, edges have set, and undersides are golden-brown, 2 to 3 minutes more. Transfer to a wire rack in a rimmed baking sheet and keep warm in oven till serving.