

My Favorite Homemade Pancakes

Posted by Jami

Adapted from Mr. Pancakes

1 1/4 cups all-purpose flour
1 1/2 cups buttermilk
1/3 cup instant Cream of Wheat (about 1 1/2 packages)
1 large egg
1/3 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
3 T butter
1/2 teaspoon salt
1 teaspoon vanilla
Cooking spray or butter - as needed for greasing

1. Preheat skillet to medium heat.
2. Combine flour, sugar, baking powder, baking soda, and salt in a bowl.
3. Place dry cream of wheat in a small microwave safe bowl with butter. Heat in microwave until butter is melted. Stir together. Add egg and vanilla. Mix until well combined.
4. Add cream of wheat mixture to flour mixture. Pour buttermilk in. Whisk together until combined with few lumps. It should be a bit thicker than cake batter.*If the mixture seems too thick add a little butter milk (a couple tablespoons at a time) until it has thinned out*
5. Grease skillet with butter or spray. Pour 1/3 c. pancake mix on the skillet. Let cook until the edges seem dry, about 1 1/2 to 2 minutes *this all depends on how hot your skillet it* Flip and cook an additional 30 to 45 seconds.
6. Top with butter and syrup (or your favorite pancake toppings) and enjoy!
 - Yields 16 1/3 c pancakes

If you plan to make these for a large group and won't be eating them as they come off the skillet I suggests placing them a plate and covering with a cotton towel to keep them warm and fresh.