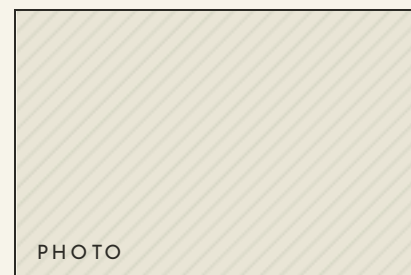


Light and Fluffy Buttermilk Pancakes

Adapted from Serious Eats • From the kitchen of J. Kenji López-Alt

A COOKBOOK PICK Directions in our own words.



YIELD	ACTIVE	TOTAL	CATEGORY
16 pancakes • 4–6 servings	15 min	35 min	Breakfast • American • Any season

BASIC DRY PANCAKE MIX

10 oz all-purpose flour
(about 2 cups)

1 tsp baking powder

½ tsp baking soda

1 tsp kosher salt

1 Tbsp sugar

FOR EACH BATCH OF PANCAKES

2 large eggs, separated

1½ cups buttermilk (about 12 ounces)

1 cup sour cream (about 8 ounces)

4 Tbsp unsalted butter, melted, plus more for serving

Warm maple syrup

DIRECTIONS

- 1 For the dry mix, whisk the flour, baking powder, baking soda, salt and sugar in a medium bowl until even. Store airtight; it keeps 3 months.
- 2 To cook, tip one batch of dry mix into a large bowl.
- 3 In a clean bowl, whisk the egg whites to stiff peaks.
- 4 In another bowl, whisk the yolks, buttermilk and sour cream until smooth, then whisk in the melted butter in a thin stream.
- 5 Fold the whites into the yolk mixture with a spatula until just combined. Pour over the dry mix and fold until just mixed; leave plenty of lumps.
- 6 Heat a large heavy nonstick skillet (or an electric griddle) over medium heat for 5 minutes. Add a little butter or oil and wipe it around with a paper towel until no grease shows.
- 7 Using a ¼-cup measure, cook 4 pancakes at a time until bubbles form on top and the bottoms are golden, about 2 minutes.
- 8 Flip and cook until golden and set, about 2 minutes more.
- 9 Serve at once with warm maple syrup and butter, or hold on a rack over a baking sheet in a warm oven while you cook the other 3 batches.

NOTES

The dry mix scales up as far as you like; each batch uses 11 oz (about 2 cups plus 2 Tbsp).

No sour cream? Use more buttermilk.

Whipped whites make these light; cook the batter right after mixing so the bubbles survive. Baking soda helps the browning.



THIS RECIPE
ONLINE
[melpot.co/
recipes/light-
and-fluffy-
pancakes](https://melpot.co/recipes/light-and-fluffy-pancakes)