
Annabelle White's

Divine Buttermilk Pancakes



INGREDIENTS

Large eggs 2

Vegetable oil or melted butter ¼ cup

Grated lemon zest ½ teaspoon

Tararua buttermilk 1 cup

Brown sugar 2 tablespoons

Baking powder 2 teaspoons

Baking soda ½ teaspoon

Salt ½ teaspoon

Flour 1 ½ cups

METHOD

1. Beat eggs in a large bowl
2. Beat in the remaining ingredients in order, mixing until smooth.
3. For each pancake pour about ¼ cup batter on to a hot greased griddle or fry pan.
4. Turn the pancakes when the tops are covered with bubbles and cook the other side.

To serve

Serve with syrup or hot jam. Remember if you slightly heat the maple syrup before drizzling over the pancakes it goes further and tastes better.

Note from the author

You can add 1 cup of blueberries to this recipe just prior to cooking. These pancakes are also delicious served with orange butter. We served them here with slices of fresh banana, bacon and maple syrup!
