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Pancake Mix

- 6 cups all-purpose flour
- 1 1/2 teaspoons baking soda (check expiration date first)
- 3 teaspoons baking powder
- 1 tablespoon kosher salt
- 2 tablespoons sugar

Combine all of the ingredients in a lidded container. Shake to mix. Use the mix within 3 months.

“Instant” Pancake Ingredients

- 2 eggs, separated
 - 2 cups buttermilk
 - 4 tablespoons melted butter
 - 2 cups “Instant” Pancake Mix, recipe above
 - 1 stick butter, for greasing the pan
 - 2 cups fresh fruit such as blueberries, if desired
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Directions

- Heat an electric griddle or frying pan to 350 degrees F.
- Whisk together the egg whites and the buttermilk in a small bowl. In another bowl, whisk the egg yolks with the melted butter.
- Combine the buttermilk mixture with the egg yolk mixture in a large mixing bowl and whisk together until thoroughly combined. Pour the liquid ingredients on top of the pancake mix. Using a whisk, mix the batter just enough to bring it together. Don't try to work all the lumps out.
- Check to see that the griddle is hot by placing a few drops of water onto to the griddle. The griddle is ready if the water dances across the surface.
- Lightly butter the griddle. Wipe off thoroughly with a paper towel. (No butter should be visible.)
- Gently ladle the pancake batter onto the griddle and sprinkle on fruit if desired. When bubbles begin to set around the edges of the pancake and the griddle-side of the cake is golden, gently flip the pancakes. Continue to cook 2 to 3 minutes or until the pancake is set.

Serve immediately or remove to a towel-lined baking sheet and cover with a towel. Hold in a warm place for 20 to 30 minutes.

Yield: 12 pancakes