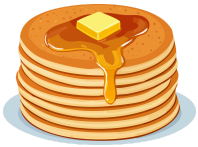
Cooking with WINE

wine
Women IN the New Evangelization
"Arise and Eat"
1 Kings 19:5

Pondering Pancakes



Fluffy, tender pancakes perfect for pondering prayer, lingering mornings, meaningful conversations, and gathering around the table with friends and family.

INGREDIENTS

Serves 5-6

- 4 eggs
- 3 tablespoons sugar
- 3 cups buttermilk
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1½ teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons vegetable oil

Watch video demonstration

DIRECTIONS

- In a large bowl, whisk together the flour, baking soda, baking powder, and salt.
- In a separate bowl, beat the eggs with the sugar. Stir in half of the buttermilk.
- Gradually add the dry ingredients to the egg mixture, alternating with the remaining buttermilk. Mix just until combined—don't overmix. A few lumps are perfectly fine.
- Stir in the vegetable oil until incorporated.
- Let the batter rest for at least 10 minutes, or refrigerate it overnight for even better flavor and texture.
- Heat a griddle to 350°F. Pour about ¼ cup of batter per pancake (approximately 1 cup of batter makes 4 pancakes). Cook until bubbles form on the surface and the edges begin to set. Flip and cook until golden brown on the other side.

Cook's Note: This recipe doubles—or even scales to 2½ times—beautifully, making it perfect for feeding a crowd.