

# Cleo Coyle's Old-Fashioned Buttermilk Pancakes

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*Slathered in butter and drizzled with maple syrup, **Old-Fashioned Buttermilk Pancakes** make a mouthwatering meal for breakfast, brunch, or even dinner. Boxed mixes can't compare to pancakes made with your own fresh ingredients, and that's why I'm happy to share my go-to recipe for buttermilk flapjacks. I'm also sharing a beautiful and tasty way to top them. At the end of this recipe, you'll find links to my easy recipes for fresh fruit **Blueberry and Strawberry Syrups**. Served on the side with pancakes or waffles, these gorgeous syrups will give any breakfast or brunch table an unbeatable WOW-factor. Eat with joy! ~ [Cleo](#)*

**Yields:** 12 pancakes (about 5 inches in diameter)

## Ingredients:

- 4 Tablespoons butter
- 4 large eggs
- 1-1/2 cups lowfat buttermilk (or whole milk with 1 tsp. lemon juice)  
+ 1/4 cup more lowfat buttermilk (approximately)
- 1 teaspoon pure vanilla extract
- 2-1/2 cups all-purpose flour (measure after sifting)
- 3 Tablespoons white, granulated sugar
- 1/4 teaspoon salt
- 3 teaspoons baking powder

**Step 1 - Make Batter:** Melt the butter and set aside to cool a bit. In a mixing bowl, whisk together the eggs, vanilla, and 1-1/2 cups of the buttermilk (or whole milk with lemon added). Add sifted flour (be sure to measure *after sifting* or you'll have too much). Then add sugar, salt, baking powder, and finally the melted butter. As you stir together the ingredients, consider the thickness of the batter.



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**Step 2 - Adjust Thickness:** If you like thick, heavy pancakes, you're good to go. I prefer to add in that additional 1/4 cup of buttermilk at this point. *(The pancakes you see pictured were made with 1-3/4 cups buttermilk.)* Depending on your climate, you may need to add even more buttermilk to get the batter to your desired thickness (or thinness). Note, however, do not over-mix or you'll produce gluten and your pancakes will be tough instead of tender.

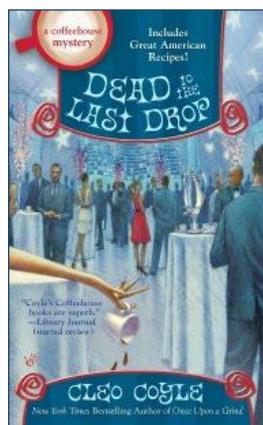
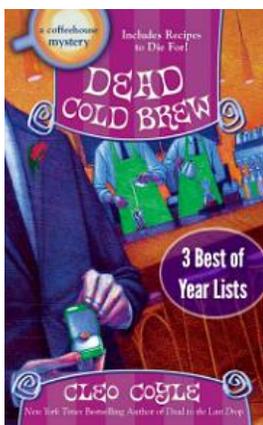


**Step 3 - Ladle, Flip, and Serve:** You can either make the pancakes immediately or allow the batter to sit in the refrigerator (and hydrate) for 30 minutes to an hour. Ladle batter onto a pre-heated, *non-stick* griddle or skillet. *TIP: If you have a good quality, non-stick griddle or skillet, one that conducts heat evenly, you should get prettier pancake results without the grease. Butter, cooking spray, and oil will all produce mottled surfaces on your cakes. However, if your surface is not non-stick or it's an older non-stick pan, use butter, oil, or cooking spray to prevent sticking.* When the tops begin to bubble, flip. Serve with butter and syrup.



To download my [Easy Blueberry Syrup](#) recipe, [click here](#)

To download my [Strawberry Syrup](#) recipe, [click here](#).

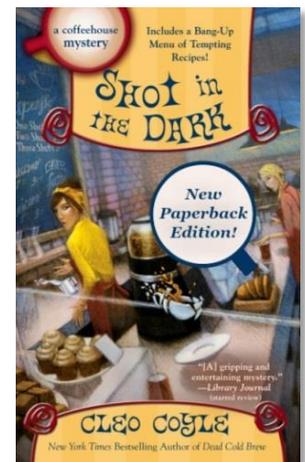


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