



Sour Cream Pancakes: My Favorite Pancake Recipe

Source: *Junior League Centennial Cookbook,*
Home Cookin', Wichita Falls, TX

Saturday morning breakfast made easy!

How do you do that?

Good question. Prep batter the night before.

Anything else I should know?

Well, here are a few notes:



Pancakes, egg casserole, juice, and coffee!

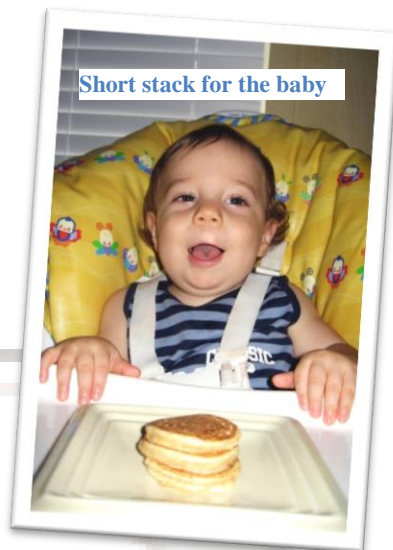
- **Allow for many toppings!** Fresh berries, chopped nuts, maple syrup, whipped cream, dark chocolate.
- **Double recipe for leftovers!** Reap another blessing—double recipe equals 2+ breakfasts for my family.
- **Great for tent camping!** Prep batter before you leave home. Cook on griddle over Coleman stove.

Ingredients:

2 ½ C all-purpose flour
1 T baking powder
2 tsp. baking soda
1 T sugar
3 eggs
2 C buttermilk
1 C sour cream
2 T butter, melted



- 1) Preheat griddle over moderate heat. Melt butter in pan.
- 2) Whisk/mix eggs and sugar in large mixing bowl. Add sour cream and buttermilk. *Batter will be lumpy.*
- 3) Combine dry ingredients in medium mixing bowl.
- 4) Slowly incorporate dry mixture to the wet ingredients. Mix well. Add melted butter. Stir in.
- 5) Bake pancakes on preheated griddle. Flip pancake when top is bubbly.
- 6) Top as desired and serve.



Short stack for the baby



Pancakes on the griddle—
good 4 gathering your family!



Toppings



Shannon's Tips for this recipe:

- Use a mixer—*Honestly?* I dump wet then dry ingredients into Mr. Mixer. Only dirty one bowl. Then I turn 'em on and he works for me. Simple!
- Keep pancakes *Hot!* I like to heat my maple syrup in the microwave before serving—30 seconds-1-minute tops. Mama likes hot pancakes, too!
- Go nuts. We top our pancakes with chopped nuts before flipping. Yum! #toastednuts #goldenpancakes
- Time your meal—I prep ALL steps (including any sides) before I add pancakes to the griddle. #Mamawants2sit2
- *Standard* toppings for my family—butter, pecans, maple syrup, fresh berries.
- *Special* offerings—when my kids have friends stay overnight . . . #whippedcream&chocolatechips #Yes!

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