

These buttermilk pancakes are absolutely delicious! They are light and fluffy and full of flavor. Brew your favorite coffee and enjoy!

## Buttermilk Pancakes



We suggest dropping the batter by tablespoons to make silver dollar pancakes that kids can pick up with their hands and dip in syrup.

Ideally, these pancakes should be served straight from the pan, so if possible, prepare the batter in advance and cook the pancakes when people have gathered. If necessary, the pancakes may be kept warm on a wire rack in a 200 degree F oven for up to 5 minutes.

- 2 large eggs
  - 2 cups buttermilk
  - 1/4 cup canola oil
  - 2 cups all purpose flour
  - 2 tablespoons sugar
  - 2 teaspoons baking powder
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - Oil or cooking spray
1. In a large bowl, beat the eggs with a fork or whisk. Stir in the buttermilk and oil. Add the remaining ingredients and stir just until the large lumps disappear. The batter should be thick.

See more great recipes and ideas on our [Cookie & Bouquet Blog](#)

- [Recipes](#)
  - [Appetizers](#)
  - [Desserts](#)
  - [Drinks](#)
  - [Main Dishes](#)
    - [Beef](#)
    - [Chicken](#)
    - [Seafood](#)
    - [Vegetarian](#)
  - [Sides](#)

## Gourmet Cookie Bouquets.com

The secret to keep pancakes from sticking to the griddle is to fill a small piece of cheesecloth with salt, then just before pouring the batter, rub the salt-bag over the surface of the hot griddle.

[Gourmet Cookie Bouquets](#) offers design cookies, cookie arrangements, cookie tins and bouquet delivery for birthday, get well, thank you and corporate gift occasions.

### Cookie & Bouquet Ideas

- [Anniversary / Love](#)
- [Baby Bouquets](#)
- [Birthday Bouquets](#)
- [Congratulations Gifts](#)
- [Get Well Bouquets](#)
- [Housewarming Gifts](#)
- [Just Because](#)
- [Sympathy Bouquets](#)
- [Thank You Gifts](#)
- [Wedding Bouquets](#)
- [Cookie Party Favors](#)
- [Flower Cookies](#)
- [Bouquets & Baskets](#)
- [Big Fortune Cookies](#)
- [Fortune Cookies](#)
- [Sugar Free / Diabetic](#)
- [Cookie Tins & Boxes](#)
- [Corporate Gifts](#)
- [Chocolate Oreos](#)
- [Gifts for Men](#)
- [Gifts for Women](#)
- [Bouquets for Kids](#)
- [Gifts by Profession](#)

## A Rainbow Of Good Wishes



Sometimes friends just need a little encouragement during periods of distress. Your friend will know you are thinking about her when she receives your uplifting gift, expressed with our unique rainbow design. There are plenty of cookies for her to make several wishes!

**Price: \$ 29.00 - \$ 80.00**

**BUY NOW**

2. Heat a large skillet over medium high heat. Lightly grease the griddle with oil or cooking spray.
3. When droplets of water sizzle when sprinkled in the pan, drop batter by the tablespoon into the pan. Fry until bubbles form on top and edges dry and brown slightly. Flip to cook other side. Serve immediately.