

Buckwheat Flour Pancakes

Source:<http://allrecipes.com/recipe/241553/buckwheat-pancakes/>

Ingredients:

- 1 cup buckwheat flour
- 1 ½ teaspoons white sugar
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¼ teaspoon baking soda
- 1 ¼ cups buttermilk, see alternative in note below
- 1 large egg, beaten
- ¼ teaspoon vanilla extract
- 1 tablespoon unsalted butter, or as needed

Directions:

1. Whisk buckwheat flour, sugar, baking powder, salt, and baking soda together in a bowl.
2. Beat buttermilk, egg, and vanilla extract together in another bowl. Pour flour mixture into buttermilk mixture; whisk until batter is thick and smooth. Let batter rest for 5 minutes until bubbles form and batter relaxes.
3. Melt butter on a griddle over medium heat. Drop batter by large spoonfuls onto the griddle and cook until bubbles form and the edges are dry, 3 to 4 minutes. Flip and cook until browned on the other side, 2 to 3 minutes. Repeat with remaining batter.

Note: An alternative for buttermilk is 1 Tbsp lemon juice to 1 cup nut milk (almond, cashew, etc.)