

Whole-Grain Pancakes

MELISSA CLARK

INGREDIENTS

1 cup whole-wheat flour
¾ cup all-purpose flour
½ cup cornmeal
¼ cup rolled oats
2 teaspoons baking powder
1 teaspoon kosher salt
½ teaspoon baking soda
2 ¼ cups buttermilk or plain yogurt (not Greek)
3 large eggs
¼ cup unsalted butter, melted, plus more for serving
1 tablespoon honey
Maple syrup, for serving

PREPARATION

1. In a large bowl, mix together whole-wheat flour, all-purpose flour, cornmeal, oats, baking powder, salt and baking soda. In a medium bowl, mix together buttermilk, eggs, melted butter and honey. Mix the egg mixture into the flour mixture until smooth.
2. Heat a griddle or large cast-iron skillet over medium heat. Check to see if it's hot by sprinkling a few drops of water on the surface. They should sizzle and evaporate immediately.
3. Add a little butter to the pan and let it melt. Pour about 1/3 cup batter onto skillet; repeat to cook as many at one time as you can, leaving space for each pancake to spread.
4. Cook until bubbles form and start to burst, about 3 minutes. Flip and cook until golden on the other side, 2 to 3 minutes. Transfer to a plate as they finish, and serve immediately with maple syrup and more butter on top, if you like.
5. Repeat with the remaining batter, adding more butter to the skillet as needed.