

## Whole Wheat Buttermilk Pancakes

From Betty Crocker webpage

Prep: 15 minutes

Total: 25 minutes

Servings: 18

### Ingredients

2 eggs

2 cups buttermilk

¼ cup vegetable oil

2 cups Gold Medal™ whole wheat flour

¼ cup sugar

2 teaspoons baking powder

1 teaspoon baking soda

½ teaspoon salt

1. In large bowl, beat eggs with wire whisk until fluffy. Beat in remaining ingredients just until smooth. (For thinner pancakes, stir in 1 to 2 tablespoons more milk.)
2. Heat griddle or skillet over medium heat or to 350°F. (To test griddle, sprinkle with a few drops of water. If bubbles jump around, heat is just right.) Grease griddle with vegetable oil if necessary (or spray with cooking spray before heating).
3. For each pancake, pour 1/4 cup batter from cup or pitcher onto hot griddle. Cook until puffed and dry around edges. Turn and cook other side until golden brown.

### Expert Tips

To make waffles, use 1/2 cup butter, softened, in place of the oil. Before heating waffle maker, brush with vegetable oil or spray with cooking spray. Pour about 2/3 cup batter onto center of hot waffle baker. Bake until steaming stops.