

Golden Diner-Style Buttermilk Pancakes

Tall, tender pancakes with crisp golden edges, butter, and warm maple syrup.



PREP 10 min

COOK 15 min

SERVES 4

WHAT YOU'LL NEED

- 2 cups all-purpose flour
- 3 tbsp sugar
- 2 tsp baking powder & ½ tsp baking soda
- ½ tsp salt
- 2 cups buttermilk
- 2 large eggs
- 4 tbsp melted butter
- 1 tsp vanilla
- Butter and maple syrup, for serving

THE APPROACH

- 01 Whisk flour, sugar, baking powder, baking soda, and salt in a large bowl.
- 02 Whisk buttermilk, eggs, melted butter, and vanilla separately. Fold wet into dry just until combined.
- 03 Rest batter for 10 minutes. Ladle onto a buttered medium-hot griddle.
- 04 Flip when bubbles hold open and edges look set. Cook until golden, stack, and serve with butter and syrup.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.