

# The Best Homemade Pancakes: You're 10 Ingredients Away from Awesome

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Here's what you're going to need to whip up a batch of these bad boys...

## DRY INGREDIENTS:

- 2 cups flour (I use unbleached all purpose, but whatever flour you buy will be okay. Just keep in mind that if you use whole wheat, the texture will be a lot heavier.)
- 3 TBSP sugar
- 1/2 TBSP (heaping) of baking powder
- 1/2 TBSP (heaping) of baking soda (I totally did this by accident one time. I grabbed the baking soda instead of the baking powder and it ended up making them have a nicer golden brown finish, so I'll take a page from Bob Ross and announce it not a mistake, but a #happyaccident.)
- 3/4 tsp salt

## WET INGREDIENTS:

- 1 1/2 Cups of buttermilk (Okay, we rarely have real buttermilk unless we've bought it to make biscuits, so I always do barely under 1 1/2 cups of regular milk and add in a hefty splash of vinegar--hefty splash...see...not a recipe blogger...hahaha! Anyway, that "hefty splash" of vinegar added to the milk to make pinch-hit buttermilk.)
- 1 egg, beaten
- 2 TBSP oil (We buy grapeseed oil, but any flavorless oil will work...just don't use olive oil...that flavor will not be good.)
- 1 tsp vanilla

Okay, now you have all your ingredients out.

Next, you combine all of your dry ingredients into a mixing bowl. Mix well.

Now add your milk to a different mixing bowl (if you're using vinegar to create your own buttermilk, do that now).

Add in your beaten egg and whisk together with the milk.

Then add your oil and vanilla and whisk again.

Once you're done whisking, slowly pour your wet ingredients into your dry ingredients bowl.

Slowly stir to combine.

Here's a key to remember. DO NOT OVER MIX! I don't remember all the food science behind it (Matt's the foodie, not me)...but it's something about agitating the gluten in the flour. If you mix too much, your pancakes will be tough. So mix just enough to wet your dry ingredients.

Now set a timer and let that batter rest for 5 minutes while you plug in your griddle. (You can use a skillet if you don't have a griddle, but if you have a big family, go buy a griddle. Otherwise, you cook for like an hour...)

Heat your griddle to 360 degrees.

I spread a little oil on the griddle as it heats.

Now use a 3/4 cup to scoop out your pancake batter onto the hot griddle. (These make big, awesome pancake house pancakes...You're welcome.)

Cook them until you see little bubbles showing through to the top. Then flip and cook for a few more minutes on the other side.

Don't flip too soon or you'll have a big mess to clean up...

Now, plate those bad boys and serve with your favorite syrup or, my favorite, whipped cream!

Enjoy!

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