BUB★CITY

GOLDEN FLUFFY PANCAKE

YIELD: 2 SERVINGS



INGREDIENTS

1 large egg

1¼ cup buttermilk

2½ Tbsp. oil

¼ cup sour cream

1 tsp. vanilla paste

1 tsp. sugar

½ tsp. baking soda

pinch salt

2 cups (slightly overflowing) Robby's Pancake Mix (or other store-bought pancake mix of choice)

2 Tbsp. clarified butter

Whipped butter, powdered sugar, maple syrup for serving

METHOD

1. In a bowl, whisk together the egg, buttermilk, oil, sour cream, and vanilla paste until mixed well.
2. Add dry ingredients and use a spatula to mix until the batter just comes together but is still lumpy. Allow to rest in a warm or room temperature place for 30 minutes.
3. Preheat oven to 325°F.
4. For each pancake, place two separate 9-inch, oven-safe, non-stick pans over medium-low heat and add 1 Tbsp. clarified butter in each pan to coat.
5. Add 1½ cups of the pancake batter to each warm pan and heat until there are light bubbles throughout the pancake, 1-2 minutes.
6. Transfer pans to the oven and cook for 12 minutes.
7. To serve, flip each pancake onto a plate and top with whipped butter, powdered sugar and maple syrup.

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