

# BEAVER VALLEY LODGE'S FAMOUS PANCAKES



**Serves: 4**

## Ingredients:

- 1 1/4 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- Pinch of salt
- 1 egg, beaten
- 1 1/4 cups buttermilk
- 2 tablespoons butter, melted
- 1/4 cup sugar



## Directions

1. Sift together the flour, baking powder, baking soda, and salt.
2. Combine the egg and buttermilk in a separate bowl. Add to the flour mixture, stirring until smooth.
3. Blend in the melted butter and sugar.
4. Cook on a medium-hot lightly greased griddle, using about 1/4 cup of batter for each pancake. Drop the batter onto the griddle in 5-inch-wide circles.
5. Cook until the top pancakes begin to bubble on top and are brown on one side and around the edges, then flip and brown the other side.

## Toppings:

You can add any toppings of your choice such as butter, syrup, fruit, jam, honey, peanut butter, or whipped cream. Below are some of Bronson and his friends and parents' favorites. Bronson likes apples slices; Franny likes strawberries; Myron likes raspberries; Barry likes blueberries; and Beverly likes blackberries. You can also add chocolate chips or fresh fruit such as blueberries or chopped apples to the batter.

**TOP SECRET BEAVER FAMILY RECIPE: KEEP CONFIDENTIAL**

