



BUTTERMILK PECAN PANCAKES

QUICK & EASY

- 1 cup all-purpose flour
- 1 teaspoon sugar
- 1 teaspoon light brown sugar
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- 1/2 teaspoon vanilla
- 1 egg
- 1 cup buttermilk
- 2 tablespoons vegetable oil
- 1/2 cup chopped pecans
- whole pecans for garnish

Mix flour, sugar, brown sugar, baking powder, baking soda and salt together in a large mixing bowl.

Mix vanilla, egg, buttermilk and vegetable oil together. Combine mixture with dry ingredients.

Fold in chopped pecans.

Heat a griddle or non-stick pan on low heat.

Pour 1/4 cup of batter onto the skillet for each pancake and flip when the batter starts bubbling.

Cook on the other side until golden brown.

Top with whole pecans and syrup.