

American

Breakfast & Brunch

Extra Fluffy

Buttermilk Pancakes

⌚ Prep: 10m

🔥 Cook: 15m

❄️ Rest: 10m

Σ Total: 35m

🍽️ 4 servings



Video ref: Natasha's Kitchen (Natasha Kravchuk)

MISE EN PLACE / INGREDIENTS

[9]

- ☐ 2 cups Unbleached all-purpose flour (King Arthur All-Purpose)
- ☐ 2 cups Cultured low-fat or whole buttermilk
- ☐ 2 units Large eggs at room temperature
- ☐ 2 tsp Double-acting baking powder
- ☐ 0.5 tsp Baking soda
- ☐ 0.5 tsp Fine sea salt
- ☐ 3 tbsps Granulated white sugar
- ☐ 5 tbsps Unsalted butter, melted and cooled (plus extra for griddling and serving)
- ☐ 0.5 cup Warm pure maple syrup, for serving

🛒 US SUPERMARKET BRAND GUIDE

Cultured Buttermilk: Darigold or Horizon Cultured Buttermilk

Lactic acidity reacts instantly with baking soda to inflate airy pockets. • 📍 Dairy department.

All-Purpose Flour: King Arthur Unbleached All-Purpose Flour

Consistent protein ratio that holds loft without developing tough gluten. • 📍 Baking aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Whisk Dry Ingredients

⌚ 3 min

In a large bowl, whisk together flour, baking powder, baking soda, sugar, and salt.

✓ Checkpoint: Evenly aerated dry mix.
- 2

Combine Liquids & Fold

⌚ 3 min

Whisk buttermilk, eggs, and melted butter. Pour into flour mixture and gently fold with a spatula just until combined, leaving visible lumps.

✓ Checkpoint: Thick batter with tiny flour pockets.
- 3

Rest the Batter

⌚ 10 min

Let batter rest untouched for 10 minutes to allow leaveners to activate and create bubbles.

✓ Checkpoint: Batter is puffed and bubbly.
- 4

Griddle to Golden Perfection

⌚ 8 min

Heat griddle to 350°F (175°C) and lightly grease with butter. Ladle 1/3 cup batter per pancake. Cook until bubbles burst on top (3 min), flip and cook 2 min more.

✓ Checkpoint: Even golden crust with lofty rise.

🛡️ FOOD SAFETY & INTERNAL TEMPERATURE: 190°F–210°F (88°C–99°C) INTERNAL CRUMB TEMPERATURE (≥165°F / 74°C FDA MINIMUM FOR RAW FLOUR AND EGG)

FDA Flour & Dough Safety: Raw flour and raw egg batter should never be consumed uncooked. Baking or griddling beyond 165°F (74°C) eliminates E. coli and Salmonella, while reaching 190°F–210°F (88°C–99°C) fully gelatinizes starches for proper crumb structure.

👁️ MASTER DONENESS CHECKPOINT:

Tall, 3/4-inch-thick golden rounds that spring back gently when pressed, revealing an airy, cloud-like crumb.

🔬 WHY IT WORKS:

Lumpy Batter Rule: Resisting the urge to whisk away all lumps preserves carbon dioxide bubbles and keeps the gluten relaxed for pillowy pancakes.

⚠️ TROUBLESHOOTING:

Pancakes turned dense and flat: Fold ingredients just until dry flour disappears; ignore remaining lumps.