

BUTTERMILK PANCAKES

MAKES 14 (3-INCH) PANCAKES

Active time: 15 min **Start to finish:** 15 min

You can use these pancakes for the caviar pancakes (recipe precedes) and save the remaining batter for breakfast.

- 1** cup all-purpose flour
- 1** teaspoon baking soda
- ½** teaspoon salt
- 1** large egg, lightly beaten

1 cup well-shaken buttermilk
Vegetable oil for brushing
griddle

- ▶ Preheat oven to 200°F.
- ▶ Whisk together flour, baking soda, salt, egg, and buttermilk until smooth.
- ▶ Heat a griddle or a large heavy skillet over moderate heat until hot enough to make drops of water scatter over its surface, then brush with oil. Working in batches and using a ¼-cup measure filled halfway, pour batter onto griddle and cook, turning over once, until golden, about 2 minutes per batch. Transfer to a heatproof plate and keep warm, covered, in oven.

Cooks' note:

Batter keeps, chilled and covered, 3 days. Thin as necessary with additional buttermilk or water, 1 tablespoon at a time, before using.