

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  $\frac{1}{4}$ -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.

## 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
- $\frac{1}{2}$  teaspoon salt
- 1 large egg, lightly beaten