

Buckwheat Pancakes

Makes about 6 pancakes

Ingredients

- ½ Cup buckwheat flour
- ½ tsp baking powder
- 2 Tbs sugar
- Pinch of salt
- ½ cup milk

Directions

Step 1: Spray griddle with non stick spray and put over medium heat

Step 2: Whisk together the buckwheat flour, baking powder, sugar, and salt.

Step 3: Stir in milk.

Step 4: Scoop a large spoonful of batter onto the pan, cook for 2-4 minutes or until the surface looks dry and bubbles no longer pop on the surface. Flip and cook the same side for 2-4 minutes as well.

Step 5: Top with syrup, berries, bananas, or peanut butter and enjoy!

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