**Buttermilk Pancakes**

Anna Monette Roberts, POPSUGAR Food

1 c. all-purpose flour

2 tbsp. granulated sugar

½ tsp. baking powder

¼ tsp. baking soda

1/8 tsp. salt

1 egg

1 c. buttermilk

¼ c. butter, melted and cooled

In a medium bowl, whisk together flour, sugar, baking powder, baking soda, and salt. Set aside.

In a large bowl, whisk eggs. Whisk in buttermilk and melted butter. Stir flour mixture into buttermilk mixture until just combined (lumps are ok).

Heat a large, nonstick skillet on the stovetop over medium heat. Melt ¼ tsp. of butter on skillet. Dollop ¼ cup batter onto skillet; depending on the size of the skillet, it may fit 2-3 pancakes. Cook pancakes until bubbles rise to the surface and pop, about 2 minutes. Carefully flip pancakes and cook another 2 minutes.

Transfer cooked pancakes to a plate and keep warm. Repeat with rest of batter until all pancakes are cooked.

Garnish with berries or other fresh fruit.