



# Pancake Batter

---

*The Bearded Chef*

## Dry Mix Ratio:

### Per 1 Cup of AP Flour

1/4 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon kosher salt  
1 teaspoon sugar

## Dry Recipe:

6 cups all-purpose flour  
1 1/2 teaspoons baking soda  
3 teaspoons baking powder  
1 tablespoon kosher salt  
2 tablespoons sugar

## Wet Ratio:

### Per 2 cups of dry mix

4 tablespoons melted butter  
2 eggs (separated)  
2 cups buttermilk

Dry mix will keep in sealed container for up to a month.

Melt butter. Let butter cool to room temp and add 1 egg. Mix together.

Add 1 egg to buttermilk and mix together.

Combine all wet ingredients and mix.

Add wet mixture on top of dry and whisk for 10 seconds.