

#### Homemade Pancake & Waffle Mix

Serves 3-4

##### Dry Ingredients (can make ahead)

* 2 cups all purpose flour
* 2 tsp baking powder
* 1 tsp soda
* 2 pinches salt

When ready to make them, add the following to the dry ingredients:

##### Additional ingredients

* 2 cups buttermilk
* 2/3 cup skim or 2% milk
* 2 Tbsp. vegetable oil
* 2 eggs
* Fresh berries (optional)

##### Instructions

Whisk together dry ingredients. If you want - you can keep this mixture in an airtight container or Ziploc bag which you can save for up to six months!

Add milk, oil and eggs to the dry mix and add more milk if you desire a thinner pancake. I often add up to another ½ cup of milk.  Add 3 cups blueberries or blackberries if they are in season and you are a berry lover.

Heat a skillet or griddle until hot, wipe with some oil and let that heat then ladle large or small pancakes onto the skillet.  Once a lot of bubbles form, flip the pancakes gently and let them continue cooking on the second side for two minutes or until finished.

Once cooked, I usually keep these in a 300 degree oven on an oven safe plate while I finish the pancakes.

Serve with fresh pure maple syrup or homemade jam and butter.