

Virgin Buttermilk Pancakes

Servings: 4-6



A delicious breakfast for the whole family to enjoy!

1 1/4 cups all purpose flour

1 1/4 cups buttermilk

1/4 cup **QCOM Vanilla Bean Olive Oil**

1 egg

1/4 cup granulated sugar

1 tsp. baking powder

1 tsp. baking soda

Pinch of salt

Preheat skillet or griddle to med-high. Combine all wet ingredients in blender, pulse once. Then add rest of the ingredients in blender, purée until smooth. Pour 1-2 oz. of batter onto griddle. Cook until top are full of bubbles and bottom is golden brown, flip and brown other side. Remove and finish with favorite toppings.

*Try substituting Queen Creek Olive Mill Blood Orange Olive Oil, Meyer Lemon Olive Oil, Mexican Lime Olive Oil, or Chocolate Extra Virgin Olive Oil for unique and tasty pancakes.