

BUTTERMILK PANCAKES



3 eggs

1 cup buttermilk

1 cup vanilla yogurt (or sour cream)

1 tsp. vanilla

fruit

2 cups (scant) flour

$\frac{3}{4}$ tsp. baking soda

$\frac{3}{4}$ tsp. baking powder

dash salt

Put eggs, buttermilk, yogurt and vanilla in food processor. Process 10 – 20 seconds on pulse.

Add flour, baking soda, baking powder and salt. Pulse to combine. Batter should be very thick when fully integrated. (You can adjust with more buttermilk but try making one first before you consider this step.)

Ladle out batter on a nonstick frying pan, 350° with no butter. Add fruit of choice (blueberries, bananas, apples, peaches).