

Overnight Buttermilk Pancakes

Yield: 4 servings

Prep Time: 0:10:00

1. In a large bowl, whisk together the flour, yeast, baking powder, sugar, baking soda, and salt.

- 2 cup All-Purpose Flour
- 1/2 tbsp Instant Yeast
- 1/2 tbsp Baking Powder
- 1/2 tbsp Granulated Sugar
- 1 tsp Baking Soda
- 1/2 tsp Table Salt

2. Add the eggs, buttermilk, and oil. Mix until combined.

- 2 each Eggs
- 2 cup Buttermilk
- 2 tbsp Canola Oil

3. Cover the bowl and refrigerate for at least 8 hours (or up to 24 hours).