Overnight Buttermilk Pancakes

Ingredients

- 2 cups all-purpose flour
- 1/2 tablespoon instant yeast
- 1/2 tablespoon baking powder
- 1/2 tablespoon sugar
- · 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 2 cups buttermilk
- 2 tablespoons canola oil

Instructions

- 1. In a large bowl, whisk together the flour, yeast, baking powder, sugar, baking soda, and salt.
- 2. Add the eggs, buttermilk, and oil. Mix until combined.
- 3. Cover the bowl and refrigerate for at least 8 hours (or up to 24 hours).