**Buttermilk Pancake Mix**

(serves 2-3)

1 cup all-purpose flour

1 tablespoon granulated sugar

1 tablespoon brown sugar, packed

1 teaspoons baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 cup buttermilk

1 egg

2 Tbs. oil or melted butter

In a large bowl, sift together flour, sugars, baking powder, baking soda, and salt. Place in a jar or bag for later use. To cook, add buttermilk, eggs, and melted butter to the mix; stir just until dry ingredients are moistened. Batter should be very lumpy.

Heat a griddle or a large nonstick skillet over medium-high heat.

Lightly oil griddle; add 1/3 cup batter and let cook until bottom is golden brown, about 1 1/2 minutes. Turn and cook until opposite side is browned, about 1 minute more. Transfer cooked pancake to a plate and repeat process with remaining batter. Serve pancakes hot with butter and maple syrup.

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