



# Orange Buttermilk Pancakes

SERVINGS: 4-6

PREPPING TIME: 15 MIN

COOKING TIME: 12 MIN

## Ingredients

3/4 cup fresh juiced organic orange juice	1/2 tsp. salt
2 T. organic orange zest (finely grated)	1 1/2 tsp. baking powder
3/4 c. buttermilk	1/2 tsp. baking soda
3 large organic pasture raised eggs	1/4 c. granulated sugar
2 cups organic all purpose flour	5 T. melted organic butter



## Directions

1. In a bowl, whisk the orange juice with the orange zest, buttermilk, and eggs until smooth.
2. In another bowl combine the flour, salt, baking powder, soda, and sugar. Stir into the first mixture, blending well. Add the melted butter and stir until smooth.
3. Heat a skillet or griddle over medium heat. Add the oil to the hot skillet. When the oil is hot, pour about 1/4 cup of batter into the pan for each pancake.
4. When bubbles begin to appear over the top of the pancakes and the edges begin to look dry, flip them and brown the other side lightly. Adjust the heat under the pan, as necessary.
5. Remove the pancakes to a plate and keep warm in the preheated 200 F oven or a warming drawer.