**Buttermilk Pancakes**

Ingredients

1 cup all-purpose flour

2 tablespoons sugar

1 teaspoons baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 cup buttermilk

1 egg

2 Tbs. oil

Directions:

In a large bowl, sift together flour, sugar, baking powder, baking soda, and salt. Add buttermilk, egg, and oil, 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.