

# Salted Butter & Maple Buttermilk Pancakes



By [Ashley Alexander](#)

These delicious buttermilk pancakes are our family's go-to recipe for special occasion breakfasts, usually served with lots of fresh fruit, pure maple syrup, and yogurt. For an extra special treat, topping these pancakes with salted butter, generous pools of pure maple syrup, and a sprinkling of flaky sea salt creates the ultimate "pancake moment." Whatever you choose to serve them with, this recipe produces fluffy pancakes with crispy edges every time.

**SERVES** 4-6 | **PREP TIME** 5 minutes | **COOK TIME** 25-35 minutes | **TOTAL TIME** 40 minutes

## INGREDIENTS

### Pancakes

- 250g (2 cups) plain/all-purpose flour
- 1 teaspoon bi-carb/baking soda
- 1 teaspoon baking powder
- 2 tablespoons raw castor sugar or castor sugar/granulated sugar
- Small pinch of sea salt
- 500g/500ml (2 cups) buttermilk
- 2 eggs
- 50g (roughly 3 tablespoons) salted butter, melted
- Butter and coconut oil for panfrying

### To serve

- Pure maple syrup
- Salted butter, cut into small slices

## METHOD

1. In a large mixing bowl, whisk together the flour, baking soda, baking powder, sugar, and salt.
2. In a smaller bowl, add the buttermilk, eggs, and melted butter. Whisk to combine. (\*See notes below on alternative).
3. Add the wet ingredients to the dry ingredients and gently whisk until barely combined. A few small lumps of flour are fine; overmixing can result in tough, less fluffy pancakes.
4. Heat a large frying pan over medium heat. Once hot, add a small amount of butter and coconut oil (about 1/4 teaspoon each). Reduce the heat to medium-low.
5. Scoop the batter into the pan, using roughly 1/4 cup or 1/3 cup per pancake. You could also use a large spoon. For smaller pancakes, you can usually fit three in the pan; for larger pancakes, cook one at a time (you may like to have two pans cooking at the same time to speed up the process).
6. Cook for about 3-4 minutes, or until bubbles appear on the surface of the pancake. Carefully flip and cook for another 1-2 minutes, until the other side is browned. Transfer to a plate.
7. Repeat with the remaining batter.

8. Serve the pancakes topped with a slice of salted butter, a generous amount of pure maple syrup, and a sprinkle of sea salt flakes.

## NOTES

\*You can also mix the wet ingredients directly into the bowl with the dry ingredients. Make a well in the centre of the dry ingredients, add the buttermilk, eggs, and melted butter. Gently whisk until just combined. Pull in the flour from the sides of the bowl and gently whisk again until just combined. Be careful not to overmix.

If you don't have buttermilk on hand, simply use whole milk with a tablespoon of lemon juice or vinegar. Allow it to sit on the bench for about 10 minutes, it will slightly curdle and provide a similar effect to the buttermilk.

The batter can sit at room temperature for an hour or two before cooking.

Feel free to add toppings like fresh fruit and yogurt, berry compote, fresh berries with whipped cream or mascarpone, or stick with the classic butter and maple syrup.



**Find the recipe and watch the video online:**

*<https://www.gatherandfeast.com/salted-butter-maple-buttermilk-pancakes>*

Let me know if you make the recipe! x **@gatherandfeast**