
Buckwheat Pancakes

Ingredients

- 1 cup buckwheat flour
- 1 tablespoon sugar or honey
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 1 egg
- 1 cup milk (or your favourite dairy-free alternative)
- 1 tablespoon melted butter or oil
- 1 teaspoon vanilla (optional)

Method

In a bowl, combine buckwheat flour, sugar, baking powder, and salt.

In a separate bowl, whisk together egg, milk, butter, and vanilla.

Add wet ingredients to dry ingredients and stir until just combined.

Pour batter onto a lightly greased skillet over medium heat.

Cook until bubbles form on the surface, then flip and cook until golden brown.

Serve warm with maple syrup, fresh berries, or your favourite toppings.

