

Make It Yourself

A DELICIOUS ESSENTIAL THAT'S BETTER
HOMEMADE THAN STORE-BOUGHT. WE'LL PROVE IT.

THIS MONTH: PANCAKE MIX

By Grace Elkus

Boxed pancake mixes are convenient, sure, but the results (and lengthy ingredient lists) can be less than ideal. Our make-ahead mix features shelf-stable buttermilk powder, producing fluffy, tender, diner-esque short stacks. Prepare the mix today, then use it later for an easy Easter brunch. We cook pancakes in oil, not butter, which can burn. Spreading it onto the pan with a paper towel ensures even browning.



ACTIVE TIME **30 MINUTES**
 TOTAL TIME **30 MINUTES**
 MAKES **3 BATCHES DRY MIX**
(18 PANCAKES PER BATCH)

For dry pancake mix:

- 6 cups all-purpose flour
- 1 cup plus 2 Tbsp. buttermilk powder
- ½ cup sugar
- 1 Tbsp. baking powder
- 1 Tbsp. baking soda
- 1 Tbsp. kosher salt

For 1 batch pancakes:

- 2½ cups dry pancake mix
- 2 cups milk or water
- 2 large eggs
- 4 Tbsp. unsalted butter, melted, plus more for serving
- 1 tsp. pure vanilla extract
- Canola oil, for griddle
- Pure maple syrup, for serving

WHISK together flour, buttermilk powder, sugar, baking powder, baking soda, and salt. Store in a tightly sealed container in a cool, dry place for up to 3 months. For 1 batch pancakes: Place 2½ cups dry mix in a large bowl. Whisk milk, eggs, butter, and vanilla in a separate bowl; fold into dry ingredients until just combined (batter will be lumpy).

USING a paper towel, spread 1 teaspoon oil onto a griddle or large nonstick skillet and heat over medium-low. Working in batches, add batter in ¼-cupfuls and cook until undersides are golden and bubbles form on top, 1 to 2 minutes. Flip and cook until second side is golden, about 2 minutes. Repeat with remaining batter, oiling griddle as needed.

SERVE warm with butter and maple syrup.

