



Scrambled Pancakes



1 c + 3 T buttermilk

1 egg

1 c flour

1 t baking soda

½ t salt

1½ T sugar

3 T butter, divided

Powdered sugar for sprinkling

Toppings: chopped fruit, syrup, etc.

In large measuring cup whisk buttermilk and egg. Add flour, baking soda, salt, and sugar. Whisk just until combined. Melt 1 tablespoon butter in skillet over medium/low heat. Pour pancake batter into skillet to form large pancake. Let cook a few minutes until golden. Stir occasionally with a spatula until pancake pieces form, much like scrambled eggs. Cook until golden and set. Turn onto serving platter. Melt additional butter and continue cooking in batches until batter is gone. Serve warm topped with powdered sugar, fruit, and/or syrup.