

# Keto-Friendly Buttermilk Pancakes

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## **Ingredients**

1 1/4 cups (120g) King Arthur Almond Flour

2 tablespoons (16g) King Arthur Coconut Flour

1 teaspoon baking powder

1/4 teaspoon baking soda

1/4 teaspoon salt

3 large eggs

4 tablespoons (57g) butter, melted

1/2 cup (113g) buttermilk

1 teaspoon King Arthur Pure Vanilla Extract

1 to 2 tablespoons water, optional

## **Instructions**

Whisk together the dry ingredients and set them aside.

Beat together the eggs, melted butter, buttermilk, and vanilla.

Whisk the dry ingredients into the wet ingredients.

Allow the batter to rest for 10 minutes, while you preheat your griddle to medium. If you have an electric griddle, set it to 325°F. Grease the griddle.

After 10 minutes, your batter will have thickened. It's fine to scoop and cook the batter that way, spreading it slightly as you put it on the hot pan or griddle. Alternatively, you can thin the batter with a tablespoon or two of water to make the pancakes less thick.

Scoop about 3 tablespoons batter at a time onto the griddle – a level jumbo cookie scoop works well here.

Cook the pancakes for 1 to 2 minutes, until their tops are bubbly, their edges look dry, and their bottoms are golden brown.

Turn the pancakes over and cook for an additional 1 to 2 minutes, until brown.

Serve a stack of pancakes hot with your favorite toppings; or make a couple into a low-carb breakfast sandwich, stuffed with your favorite fillings.