

Host a Pancake Buffet for Father's Day

Dads are breakfast people. Moms might want breakfast in bed for their day, Dads just want to make sure that there is breakfast—and lots of it. Pancakes are always a popular choice, but which kind to serve? Plain? Blueberry? Banana and Chocolate Chip? Pecan? Why not all of them? In this article we will take one pancake recipe and show how you can create a pancake buffet of toppings that can mixed and “cooked to order” during a leisurely morning breakfast for dad.

Serves 4-6

What You Need:

- 2 cups all-purpose flour
- 1 tablespoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 eggs
- ¼ cup sugar
- 1 ¾ cup buttermilk
- ¼ cup whole milk
- ½ stick of unsalted butter (4 tablespoons), melted and cooled

Pancake filling ideas:

- 1 cup chocolate chips
- 1 cup candied pecans, chopped
- 2 bananas, sliced thin
- 1 cup fresh blueberries
- 1 cup fresh raspberries

Pancake topping ideas:

- Strawberry sauce
- Whipped cream
- Maple syrup
- More chocolate chips!

What You Do:

1. In a large bowl sift together the flour, baking powder, baking soda, and salt and set aside.
2. Whisk together the eggs, sugar, buttermilk, milk and melted butter. Fold the dry ingredients into the wet ingredients, taking care not to over mix. (The batter will have some lumps.)
3. Using a ladle, pour about 1/2 cup of batter onto a heated nonstick skillet. Sprinkle the top with the filling of your choice. Once the batter begins to bubble (about 2-3 minutes) flip the pancake and cook the other side for about the same amount of time.
4. Then let each person top their custom pancakes with any of the toppings. But be warned, Dad might want to do this more than once a year!

