

## All American Buttermilk Pancakes

Yield: 2 to 4 servings



- 1 cup milk + 2 tbsp fresh lemon juice | Combine milk with lemon juice and set aside.
- 1 cup fresh whole-wheat flour for some extra nuttiness + contains fewer gluten-forming proteins
- 2 tbsp sugar
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp kosher salt
- 1 egg, beaten
- 2 tbsp melted coconut oil plus more for cooking
- All the fruit, nuts and trimmings you desire

Whisk all dry ingredients together and then add egg, milk and melted coconut oil. Mix with a hand whisk until just combined. Don't go stir crazy! Be careful not to over mix to avoid rubbery pancakes. Leave it a bit lumpy for a better rise.

**Pre-heat Cook-N-Dine on 5. When the orange light is off, set temperature to medium #7.5** (varies by model).

Coat the whole hot cooking surface with coconut oil (spread with your spatula). Ladle the batter on the teppanyaki, starting from the outside in, center last.

Cook until you see little bubbles on top and the edges starting to turn golden brown. Flip and cook for another 1-2 minutes until the pancakes are cooked through.

**Switch off** the teppanyaki. Serve with butter, maple syrup and all the fruit, nuts and trimmings you desire.

*Recipe was inspired by Gaby Dalkin | IG #whatsgabycookin*

