












**Chef
Bev Lazo**

LAB OF MADNESS

Bev's Buttermilk Pancakes Recipe

-  **1 ¾ cup of buttermilk**
-  **2 eggs**
-  **4 tablespoons melted butter**
-  **1 tsp of real vanilla extract**
-  **5 tablespoons sugar**
-  **1 teaspoon baking soda**
-  **2 teaspoons of baking powder**
-  **½ salt**
-  **4 tablespoons of evaporated milk.**



Blend butter milk, eggs, butter, and vanilla in a blender at a medium-low speed until well combined. In a separate bowl combine flour, sugar, baking powder, baking soda, and salt. Continue to blend until the batter is thick and smooth. Add evaporated milk, 1 tablespoon at a time, until the batter is thick like honey or cake mix batter.

Heat a non-stick pan or griddle at a medium heat, coat with non-stick spray. Pour 1/3 cup of the pancake batter onto the pan. Watch for the pancake to form bubbles on the surface and the griddle side of the pancake is golden. Flip the pancake over and cook for 30 seconds or until Golden. Serve immediately with butter and maple syrup.

Find more Great, Affordable & Easy Recipes at:

www.ChefBevLazo.com

*Post photos of the finished product, to be featured in the Food Porn Section of
The Coolinary Trends Show, every thursday night only on www.RantRadioNetwork.com*