



# Canada Day Buttermilk Pancakes

## Ingredients

3 cups all-purpose flour  
1/3 cup white sugar  
3/4 tsp salt  
3 1/2 tps baking powder  
1/2 tsp baking soda  
3 large eggs  
3 cups buttermilk  
1 1/2 cup unsalted butter, melted  
unsalted butter, to grease the skillet

## Toppings

100% pure Canadian Maple Syrup  
2 cups fresh strawberries – tops removed and sliced tossed with sugar  
1 tsp sugar

## Directions

- Sift together the dry ingredients in a large bowl.
- In another bowl whisk together the eggs with the buttermilk and melted butter.
- Using a spatula, combine the wet and dry ingredients together to make a thick lumpy batter. No need to mix until smooth.
- In a nonstick skillet, melt some butter over medium-high heat. Ladle 1/3 cup of batter into the hot skillet. When bubbles appear on the surface of the pancakes and the edges begin to brown, flip the pancakes and cook the other side. It should take 2 to 3 minutes per side.
- Serve with butter, maple syrup, a dollop of whipped cream, fresh strawberries or other toppings of choice.