

# Karabu?day Unlu Glutensiz Pankek

Fluffy gluten-free buckwheat pancakes made with nutritious buckwheat flour. Easy 25-minute breakfast recipe with nutty flavor and airy texture.

10 min

HAZIRLIK

15 min

PI?IRME

25 min

TOPLAM

8

PORSIYON

Easy

ZORLUK

Karabu?day Unlu Glutensiz Pankek

## Malzemeler

- 1 cup wheat flour
- 1 tbsp granulated sugar
- 4 tbsp unsalted butter
- 2 egg
- 1 tsp baking powder
- 1 tsp baking soda
- 1 cup buttermilk
- 1 tsp vanilla extract
- 1 tsp salt

## Yap???

- Prepare dry ingredients**

Whisk together 1 cup buckwheat flour, 1 tablespoon sugar, 1 teaspoon baking powder, 1 teaspoon baking soda, and 1 teaspoon salt in a large bowl until evenly combined.
- Mix wet ingredients**

Beat 2 eggs in a separate bowl until smooth. Add 1 cup milk and 1 teaspoon vanilla extract, whisking until completely combined.
- Combine batter**

Pour the wet ingredients into the dry ingredients. Stir gently with a wooden spoon until just barely combined, leaving some small lumps. Add 4 tablespoons melted butter and fold in with 2-3 gentle strokes.
- Heat the cooking surface**

Heat a large non-stick pan or griddle over medium-low heat until it reaches 325°F (160°C). Test by sprinkling a few drops of water on the surface - they should sizzle and evaporate immediately.
- Cook the pancakes**

Brush the pan lightly with butter. Pour 1/4 cup batter for each pancake, leaving space between them. Cook for 3-4 minutes until bubbles form on the surface and the edges look set and slightly dry.
- Flip and finish**

Flip the pancakes carefully with a thin spatula. Cook for 2-3 minutes more until the bottom is golden brown and the pancake springs back

when lightly touched.

- 7 Transfer finished pancakes to a warm plate and cover loosely with foil to keep warm. Repeat with remaining batter, adding more butter to the pan as needed.

## ?puçlar?

Create homemade buttermilk by adding 1 tablespoon plus 1 teaspoon of vinegar or lemon juice to 1¼ cups of milk. Let it sit for 5 minutes before using.

Test your pan temperature by sprinkling a few drops of water on the surface. If they sizzle and evaporate quickly, the pan is ready for cooking.

Stir the batter gently before ladling each pancake, as buckwheat flour tends to separate from the liquid when it sits.

Keep cooked pancakes warm by placing them on a baking sheet in a 200°F (95°C) oven while you finish cooking the remaining batter.

Don't press down on the pancakes while cooking, as this will make them dense instead of fluffy.

For extra fluffy pancakes, separate the eggs and beat the whites until soft peaks form, then fold them into the batter just before cooking.

If the batter becomes too thick while sitting, thin it with a little extra milk, adding 1-2 tablespoons at a time until you reach the desired consistency.