

Green Onion Buttermilk Pancakes

<http://userealbutter.com/2013/06/10/green-onion-buttermilk-pancakes-recipe/>
based on [this recipe](#) from *Simply Recipes*

2 cups all-purpose flour
1/2 tsp salt
1/2 tsp baking powder (1/4 tsp @8500 ft.)
1/2 tsp baking soda (1/4 tsp @8500 ft.)
2 eggs
1/2 cup buttermilk
1 cup milk (1 1/3 cups @8500 ft.)
3 tbsps unsalted butter, melted
1 cup green onions, sliced thin
vegetable oil or butter for frying

Combine the flour, salt, baking powder, and baking soda in a large bowl. Whisk together and set aside. Whisk the eggs in a small bowl to break them up and then stir in the buttermilk and milk. Stir the wet ingredients into the dry ingredients until just combined. Stir the melted butter into the batter. Fold in the green onions. Heat a little oil or butter in a pan over medium-high heat. When the pan is hot, pour some batter (about 1/3 cup or more) into the center and spread to 4-6 inches in diameter, depending on your preference. When bubbles begin to appear on the surface of the pancake, flip it over and cook until the bottom is golden brown. Makes 8 6-inch pancakes.