

Raspberry Buttermilk Pancakes

<http://userealbutter.com/2008/06/24/raspberry-buttermilk-pancakes-recipe/>
modified from [Blueberry Buttermilk Pancakes](#) at *Simply Recipes*

2 cups flour
1/2 tsp salt
1/2 tsp baking powder [1/4 tsp at 8500 feet]
1/2 tsp baking soda [1/4 tsp at 8500 feet]
2 eggs
1/2 cup buttermilk
1 cup milk [1 1/3 cups at 8500]
3 tbsps butter, melted
1 cup raspberries

Combine flour, salt, baking powder, and baking soda in a bowl and mix well. Mix eggs, buttermilk, and milk in another bowl. Combine the wet and dry mixes until just lumpy. Pour in butter and stir well. Fold in raspberries. Heat a little oil or butter in a frying pan over medium-high heat. Pour a scoop of batter onto the pan when the oil is hot. Spread to desired size (I like mine smallish – around 4 inches in diameter, but do what you want). When bubbles appear on the top of the pancake, flip to cook the other side (this takes Elise about 2-3 minutes, but took me upwards of 4 minutes). Remove the pancake from the pan when the bottom is golden. Serve hot or let the pancakes cool and refrigerate them to be toasted later.