




Wild Hive Farm

Community Grain Project

Wild Hive Farm is dedicated to providing you with the freshest and most nutritious wholegrain products. We showcase locally grown and organic grain productions throughout the Hudson Valley and New York region.

 @wildhivefarm

Buttermilk Pancakes

- Wild Hive Clear All-Purpose 1 cup, = 5oz
- Sugar – 1 teaspoon
- Salt - 1/2 teaspoon
- Baking soda – 1/2 teaspoon
- Baking powder - 3/4 teaspoon
- 1 egg
- Butter melted 1-2 tablespoon(s)
- Buttermilk/Kefir/whey 1 cup. Your choice (Adjust for your favorite consistency.)
- Whisk together dry ingredients
- Whisk together wet ingredients and then add to the dry ingredients
- Heat oiled cast iron pan or griddle as evenly as possible to 350°- 400°
- Make a couple of small pancakes to test the pan. Turn them when bubbles appear. Add your favorite fruit or nuts. Multiply the recipe up so that you can share more with friends