**Fluffy Pancakes**

*Allrecipes; for 4*

250 mL flour

30 mL sugar

5 mL baking powder

2 mL baking soda

180 mL buttermilk

1 egg

30 mL margarine, melted

 oil for frying pan

1. In a large bowl, combine flour, sugar, baking powder, and baking soda.
2. In a separate bowl, combine buttermilk, egg and melted margarine.
3. Add wet ingredients to dry ingredients. Whisk until lumps are gone. Let sit for 10 minutes.
4. Pre heat the frying pan over medium heat. Test pan for readiness. Add oil. Pour 60 mL batter onto the skillet and cook until bubbles appear on the surface. Flip with a spatula and cook until browned on the other side.
5. Place cooked pancakes on cookie sheet, one layer thick (no stalking), and keep warm oven (200 F).