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Buttermilk Pancakes

1 cup flour
1 tbsp. sugar
1/2 tsp. salt
1/2 tsp. baking soda
1 egg
1 c. buttermilk, more if needed to thin out batter
2 tbsp. butter, melted

- Preheat a lightly oiled griddle or fry pan.
- Sift and measure flour; sift again with sugar, salt and baking soda.
- Beat egg in medium bowl. Blend in buttermilk.
- Add dry ingredients, beating until smooth; blend in melted butter.
- Cook on lightly oiled griddle or fry pan. Turn pancakes when surface bubbles begin to break.
- Serve immediately.

Makes 14 to 16 three-inch pancakes.

If you have left over batter go ahead and freeze it in an air tight container for another day.