Buttermilk Pancakes

2 cups flour

2 Tablespoons sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

2 cups buttermilk

1/4 cup sour cream

2 eggs

3 Tablespoons melted butter

1-2 teaspoons oil

Whisk together flour, baking powder, baking soda and salt.

Whisk together buttermilk, sour cream, eggs and melted butter in another bowl.

Make a well in center of dry ingredients and pour wet ingredients into well. Stir just until batter is wet. Let batter sit 10 minutes.

Heat 1 teaspoon oil on skillet. Using paper towels, wipe away excess oil. Portion batter into quarter cup circles on hot skillet. Cook until edges are set and bubbles on surface begin to break.