Lemon Buttermilk Pancakes

1 1/3 cups flour

1/4 cup sugar

3/4 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

1 1/2 cups buttermilk

1 egg + 1 egg yolk

1 teaspoon grated lemon zest

4 teaspoons lemon juice

3 Tablespoons butter, melted

1/2 teaspoon canola oil

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

Whisk together buttermilk, egg, egg yolk, lemon zest and juice.

Whisk melted butter into buttermilk mixture.

Add wet ingredients to dry ingredients and use a rubber scraper to combine.

Let batter sit 10 minutes.  Heat oil in skillet.

Scoop 1/3 cupfulls of batter onto hot skillet and cook until edges are set.

Flip pancake and cook 1-2 more minutes.