

# Overnight Pancake Batter

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*A delicious and easy way to enjoy a decadent and sweet treat any day of the week. Start morning right with these fluffy and delicious pancakes whenever you want them. Make a batter ahead of time and keep on hand until ready to use.*

## Ingredients:

1 (0.25 oz) package active dry yeast  
¼ c. warm water (105 degrees)  
4 c. flour  
2 Tbsp baking powder  
2 Tbsp baking soda  
2 Tbsp sugar  
1 tsp salt  
6 eggs  
1 quart buttermilk  
¼ c. vegetable oil

## Directions:

1. In small bowl dissolve yeast in water; let stand for 5 minutes until foaming.
2. Meanwhile, in large bowl, whisk together flour, baking powder, baking soda, sugar and salt.
3. In another bowl beat together eggs, buttermilk and oil. Stir into dry ingredients until just moistened and stir in yeast mixture.
4. Cover, and refrigerate for 8 hours or overnight; store in airtight container until ready to use.
5. To make pancakes, pour batter by ¼-cupfuls onto a greased hot griddle. Turn when bubbles form on top, and grill until golden on both sides.

*Author: Catherine Herzog*