



BUCKWHEAT CAKES

Ingredients

1/2 cake yeast
1 quart warm water (105-115°F)
2 cups buckwheat flour
1 cup white flour
1/3 cup sugar
1 1/2 teaspoon salt
1/3 cup bacon drippings or vegetable oil
pinch of baking soda

Instructions

Dissolve yeast in warm water separately. Sift flours, sugar and salt together, add to water and make batter. Add bacon drippings or vegetable oil. Set at room temperature for 1 hour. Refrigerate overnight. Add pinch of baking soda the next morning. Cook pancakes on non-stick griddle over medium heat, turn as edges start to dry.

Kentucky Whipped Butter (if you like it) Cut up 3 pounds of butter at room temperature in mixing bowl. Beat until smooth, slowly add 1 cup buttermilk and beat until fluffy. Scrape bowl and continue beating until lump free.