Buttermilk Pancakes

¾ cup milk

2 tablespoons lemon juice

1 cup all-purpose flour

2 tablespoons white sugar

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

1 egg

2 tablespoons butter, melted

Cooking Spray

Combine milk with vinegar or lemon juice in a medium mixing bowl and set aside for 5 minutes to sour.

Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl.

Whisk egg and butter into soured milk.

Pour the flour mixture into the wet ingredients and whisk until lumps are gone.

Heat a large skillet over medium heat, and coat with cooking spray.

Pour ¼ cupful of batter onto skillet and cook until bubbles appear on the surface of the pancake. Flip and cook until browned on the other side.