Whisk together 1 cup of pancake mix, a cup of buttermilk, and a large egg. Let stand for 20 minutes.

Heat a lightly greased griddle on medium-high heat. Drop batter onto griddle in 1/4 cup portions. When edges look dry and bubbles come to surface without breaking, carefully flip over pancake. Continue to cook until golden brown, about 2 minutes. Serve immediately or keep in a warm oven until serving.

Yield: About 8 pancakes