orange yogurt pancakes

recipe: adapted slightly from Anne Kent Taylor

- 1 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup orange juice
- 1 teaspoon (or more to taste) orange zest
- 3/4 cup plain yogurt
- 1 egg
- 4 tablespoons butter, melted and cooled

In a medium bowl, stir together dry ingredients. In a another bowl, whisk together juice, orange zest, yogurt, egg, and butter. Stir into the flour mixture until just combined.

Heat a griddle or large skillet over medium heat. Brush pan with some butter or canola oil, and pour 1/4 cup measures of the batter into the skillet, allowing plenty of room for spreading. When pancakes bubble and are lightly browned, flip and continue cooking until cooked through and lightly browned on the second side. Brush pan with butter/oil before each batch. Serve warm with maple syrup.

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