

## ChatGPT – Part II

Let's ask ChatGPT how to make buttermilk pancakes.

DO How do I make buttermilk pancakes?

To make buttermilk pancakes, you'll need the following ingredients:

- 1 cup all-purpose flour
- 1 tablespoon granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup buttermilk
- 1 large egg
- 2 tablespoons unsalted butter, melted
- Cooking spray or additional butter for greasing the pan

Here's a step-by-step guide to making buttermilk pancakes:

1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. Make sure the dry ingredients are well combined.
2. In a separate bowl, whisk together the buttermilk, egg, and melted butter until well blended.
3. Pour the wet ingredients into the dry ingredients and gently stir until just combined. It's okay if there are a few lumps in the batter; overmixing can make the pancakes tough.
4. Let the batter rest for about 10 minutes. This allows the leavening agents to activate and helps the pancakes become light and fluffy.

*(I omitted the rest of the instructions to avoid overflowing our newsletter page.)*

Now, let's ask a follow-up question. I highlighted its references to the recipe.

DO Suppose I don't have buttermilk

If you don't have buttermilk on hand, you can still make a suitable substitute using regular milk and an acid like lemon juice or vinegar. Here's how to make a homemade buttermilk substitute:

- 1 cup milk
- 1 tablespoon lemon juice or vinegar

Instructions:

1. Pour the milk into a measuring cup or bowl.
2. Add the lemon juice or vinegar to the milk and stir to combine.
3. Let the mixture sit for about five to ten minutes at room temperature. During this time, the acid will react with the milk, thickening and souring it, similar to buttermilk.
4. After the designated time, the milk should have thickened slightly and curdled. It is now ready to be used as a **buttermilk substitute in your recipe**.

You can then proceed with the **buttermilk pancake recipe mentioned earlier**, using the homemade buttermilk substitute in place of buttermilk. **The pancakes should turn out just as delicious.**

If you need help with ChatGPT (or almost any other computer problem), just fill out one of our nifty tech help requests at [princetonsenior.wufoo.com/forms/technology-assistance-request](https://princetonsenior.wufoo.com/forms/technology-assistance-request). Unfortunately, we don't make pancakes.