Matcha Pancake Stack (American-Style Fluffy with Honey Yogurt)

From the teas.co.uk wiki

Matcha pancake stack uses a Twinings Matcha bag to colour and flavour an American-style fluffy batch from the inside. Snip the bag into warm buttermilk, whisk to disperse the matcha, then strain the leaf back out so the pancakes stay smooth rather than stringy.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Matcha Pancake Stack (American-Style Fluffy with Honey Yogurt) recipe. Canonical: https://teas.co.uk/recipes/biscuits/matcha-pancake-stack-american-style-fluffy-with-honey-yogurt/*

Two small things make these work. Let the buttermilk cool back to room temperature before it meets the raising agents, or the batter starts working in the bowl instead of the pan; and keep the heat low to medium so the insides cook through before the bottoms colour. Stacked with honey-sweetened Greek yogurt, fresh berries and a little maple, they make a proper weekend breakfast.

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