



Pancakes

Ingredients

1. 1 1/2 cups all purpose flour
2. 3 1/2 tsp baking powder
3. 1 tbsp granulated sugar
4. 1 1/4 cups milk
5. 1 egg
6. 3 tbsp unsalted butter, melted
7. 1/2 tsp salt

Serves: 2-3

Instructions

1. Mix flour, baking powder, salt and sugar in large bowl
2. in separate bowl whisk milk, egg and melted butter
3. Gradually add the wet ingredient bowl to the dry ingredient bowl. Stir until combined, lumps are ok
4. Preheat non-stick skillet or griddle over medium heat and grease with butter (additional to ingredients list) or oil
5. Pour 1/4 cup of batter onto the skillet for each pancake.
6. Cook until bubbles form on the surface and edges look set, about 2-3 minutes, flip and cook for another 1-2 minutes or until golden brown
7. Serve and enjoy with butter, syrup and fruit or whipped cream if desired.

Prep Time: 20 minutes