

# PANCAKES

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Here is the recipe for pancakes that I regularly make the kids for breakfast -- sometime I use buttermilk, sometimes I just use regular milk, and then sometimes I make buttermilk by 2 tbsps of lemon juice added to 2 cups of regular milk -- but all the other ingredients / quantities are the same, regardless of the milk I use.

## INGREDIENTS

- Ingredients:
- 2 cups all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 2 large eggs
- 2 - 2.5 cups milk or buttermilk
- ½ teaspoon pure vanilla extract (optional)
- 4 tablespoons unsalted butter, melted and slightly cooled

## DIRECTIONS

- Add eggs to a bowl and whisk until frothy, then pour in 2 cups of milk / butter milk - whisking to combine.
- Add vanilla extract if using, and melted butter, whisk to combine.
- In a small bowl combine dry ingredients -- flour, sugar, salt, baking powder and baking soda - and mix well -- then add them to milk/egg mixture and mix to combine.
- Let mixture sit a few minutes to activate and thicken - if it seems too thick, slowly add the additional milk (or buttermilk) while whisking / stirring to thin the batter to a better consistency.
- Warm griddle to a low / medium-low heat -- coat griddle lightly with butter -- and and pour pancake size circles.
- Cook until the first side is golden brown, or until the top surface bubbles and is dotted with holes, about 2 minutes.
- Flip and cook until the other side is golden brown - this happens quickly (check after 30 seconds)
- Enjoy! :)

