

# **Fluffy Pancakes**

Adapted from [chocolatesandchai.com](http://chocolatesandchai.com)

**Yield: 6-7 pancakes**

## **Ingredients**

- 1 cup all-purpose flour
- 2 tsp. baking powder
- 1/8 tsp. salt
- 2 tbsp. sugar
- 3/4 cup + 2 tbsp. milk
- 1 large egg
- 1 1/2 tsp. vanilla extract
- 2 tbsp. unsalted butter, melted
- Oil or butter for cooking

## **Directions:**

1. In a large bowl, combine flour, baking powder, salt and sugar.
2. In a separate bowl, whisk together milk, egg, and vanilla. Next add the butter slowly while whisking as to not cook the egg.
3. Pour the wet ingredients with the dry and stir until just incorporated. Batter should be a little lumpy and thick. Set aside for 10 minutes to allow more thickening.
4. Heat a pan on low-medium heat with a little oil or butter. Ladle about 1/4 cup of batter for each pancake and cook until golden brown and bubbles start to form on the top of the pancake before flipping. Serve with maple syrup.

## **Notes:**

Pans and stovetops all have different heat distributions, you may need to play around with the temperature during the cooking of the first two pancakes. My first pancake is always undercooked, my second over cooked and then all others come out just right.

## *The Breader Chef*

If you find the batter too thick, add milk one tablespoon at a time until you have your desired consistency.

This recipe is a great base for exploration! Try adding spices like cinnamon or folding in fresh fruit or chocolate right before cooking.