

EASY PANCAKES

Preheat Your Griddle to Medium High

Ingredients

- 1 7/8 cups of flour*
- 3 tablespoons of sugar*
- 4 teaspoons of baking powder*
- 1/2 teaspoon salt (optional)*
- 1 teaspoon of butter (melted)*
- 1 teaspoon of oil*
- 1 teaspoon of vanilla*
- 2 eggs*
- 1 1/2 cups of milk*
- * Melted Butter or oil for grille.*



*Makes about Eight Pancakes

Directions

- In a two quart mixing bowl combine the flour, baking powder, sugar, and salt.
- In a blender add 2 eggs, melted butter, oil, vanilla and milk. Blend together on medium speed for one minute.
- Add the liquid ingredients to the flour mixture and stir till just combined.
- Lightly grease the griddle with melted butter or oil to prevent the pancakes from sticking. Using a 1/4 cup muffin scoop or large spoon, drop the pancake batter onto the preheated griddle. When bubbles appear on the top of the pancakes, flip the pancakes over to the other side. Continue to cook till golden. Serve with butter and maple syrup. **Debbie Quinn 2012**

