

Fluffy Pancakes



Rated: ★★★★★

Submitted By: kris

Photo By: Sara

Prep Time: 10 Minutes
Cook Time: 10 Minutes

Ready In: 25 Minutes
Servings: 4

"Tall, fluffy pancakes make the best breakfast, especially when there's plenty of butter and syrup. Make it extra special with berries and whipped cream!"

INGREDIENTS:

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|-----------------------------|------------------------------|
| 3/4 cup milk | 1/2 teaspoon baking soda |
| 2 tablespoons white vinegar | 1/2 teaspoon salt |
| 1 cup all-purpose flour | 1 egg |
| 2 tablespoons white sugar | 2 tablespoons butter, melted |
| 1 teaspoon baking powder | cooking spray |

DIRECTIONS:

1. Combine milk with vinegar in a medium bowl and set aside for 5 minutes to "sour".
2. Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Whisk egg and butter into "soured" milk. Pour the flour mixture into the wet ingredients and whisk until lumps are gone.
3. Heat a large skillet over medium heat, and coat with cooking spray. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.

Nutrition Information

Servings Per Recipe: 4
Calories: 230

Amount Per Serving

Total Fat: 8.2g

Cholesterol: 72mg

Sodium: 650mg

Amount Per Serving

Total Carbs: 32.7g

Dietary Fiber: 0.8g

Protein: 6.4g

