

## Easy Fluffy Pancakes from Scratch

Prep 10 mins | Cook 20 mins | Total 30 mins  
Makes 4 servings, 2 pancakes each

### You will need

- 1 1/2 cups (195 gm) all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder, see notes for substituting baking soda
- 3/4 teaspoon kosher salt or 1/2 teaspoon of fine sea or table salt
- 1 1/4 cups (295 ml) milk, dairy and non-dairy both will work
- 1 large egg
- 4 tablespoons unsalted butter, melted, plus more for skillet
- 1 teaspoon vanilla extract

### Directions

- Make batter
- Whisk flour, sugar, baking powder, and the salt in a medium bowl.
- Warm milk in the microwave or on top of stove until lukewarm, not hot (you should be able to keep your finger submerged for 10 seconds).
- Whisk milk, egg, melted butter, and the vanilla extract until combined. (By warming the milk slightly, the melted butter mixes into the milk instead of turning into small lumps).

### Cook Pancakes

- Heat a large skillet (or griddle) over medium heat. The pan is ready if when you splatter a little water onto the pan surface, the water dances around the pan and eventually evaporates.
- Make a well in the centre of the flour mixture, pour milk mixture into the well and use a fork to stir until you no longer see clumps of flour. It is okay if the batter has small lumps – it is important not to over-mix the batter (the batter will be on the thicker side).
- Lightly brush skillet with melted butter. Use a 1/4-cup measuring cup to spoon batter onto skillet. Gently spread the batter into a 4-inch circle.
- When edges look dry, and bubbles start to appear and pop on the top surfaces of the pancake, turn over. This takes about 2 minutes. Once flipped, cook another 1 to 2 minutes or until lightly browned and cooked in the middle. Serve immediately with warm syrup, butter, and berries.

Recipe Courtesy of: Inspired Taste  
<https://www.inspiredtaste.net/24593/essential-pancake-recipe/>

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### Batter

The mixture of dry and liquid ingredients should be a consistency that allows for the batter to flow nicely from the dispenser. The batter somewhat thickens after mixing, so add a little water at a time, not a lot, or more dry ingredients will be needed.

The pancakes will rise higher if a thicker batter is used, making them more appetizing than a thin pancake. Test the batter to ensure it flows evenly from the dispenser.

Provided there is enough space on your grill, dispense up to eight pancakes, as close to the same size as possible. Determine how many squirts of batter are required for the ideal pancake. If pancakes are too large, they are difficult to turn over, which can cause the pancake to break apart.

### Pancakes

Pancakes should be nice and round, with good spacing on the grill for easier turning, rise when cooked, and lightly browned. Before flipping watch for bubbles to form around the edges, then gently raise each pancake with a spatula to check for browning, and carefully flip the pancakes. If flipped too early you will lose that round shape. Do not play with the pancake; let it cook, as continually lifting them will result in a loss of height. Watch for signs of wet around the perimeter of the pancake to ensure they are cooked and will not spatter when turned.

### The Grill

The most challenging part about cooking pancakes is the grill, and making sure it is prepared and hot. Start preparing early to ensure stable and consistent grill heat. Oil the grill before each batch to prevent sticking, resulting in a nice golden coloured pancake. If the grill is too hot, the pancakes will turn black. The grill can heat up quickly if not used, so be sure to test and adjust the heat as needed. Wipe down the grill and spatula with paper towel after each batch.

Enjoy your pancakes!