

Pancakes



A pancake recipe that produces perfectly fluffy, thick, and all-around delicious panacakes.

Ingredients

- 1.5 Cups of All-Purpose Flour
- 3.5 tsp of Baking Powder
- 1 TBSP of White Sugar (Coconut Sugar also works)
- 1/4 tsp of Salt
- 1.75 Cup of Milk
- 3 TBSP of Melted Butter
- 1 Large Egg

Instructions

1. Gather all ingredients, including the melted butter.

2. Sift flour, baking powder, sugar, and salt together in a large bowl. Make a well in the center and add milk, melted butter, and egg; mix until smooth.
 3. Heat a lightly oiled griddle or pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake; cook until bubbles form and the edges are dry, about 2 to 3 minutes.
 4. Flip and cook until browned on the other side. Repeat with remaining batter.
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