

Pancakes

Recipe by: Ratio, modified by the O'Connor clan

Servings: 3

Amount	Ingredient	Prep Notes
1 cup	milk	
2	eggs	beaten
1/2 stick	butter	melted
1 teaspoon	vanilla	
1.5 cups	flour	
2 tablespoons	sugar	
2 teaspoons	baking powder	
1 teaspoon	salt	

- in small bowl, mix melted butter into milk. Add eggs and vanilla. Mix well.
- in large bowl, combine dry ingredients. Mix well. Add wet ingredients and stir gently until batter is smooth.
- cook on a lightly oiled surface. Pancakes are ready to flip when batter bubbles stay open rather than closing right away.

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- *note*: this makes about 8 four inch pancakes. This recipe doubles, triples, and quadruples well if needed.
 - *note*: you can replace half the milk with buttermilk or yogurt. You can replace up to 1/4 of the flour with wheat flour.
 - *note*: this makes a thicker pancake. If you want thinner pancakes, add up to 2 tablespoons more milk. Thicker pancakes can more easily carry additions such as chocolate chips or blueberries - add these after you pour batter onto griddle unless everyone wants exactly the same additions.
 - *note*: extra batter can be stored covered in the fridge for up to 3 days.