

Fluffy Pancakes

Ingredients (Makes 12 Pancakes):

1. 2 cups all purpose | plain flour
2. 1/4 cup granulated sugar or sweetener
3. 4 teaspoons baking powder
4. 1/4 teaspoon baking soda
5. 1/2 teaspoon salt
6. 1 1/2 cups milk (plus up to 1/4 cup extra if needed)
7. 1/4 cup butter , melted
8. 2 teaspoons pure vanilla extract
9. 1 large egg

Instructions:

1. Combine together the flour, sugar (or sweetener), baking powder, baking soda and salt in a large-sized bowl. Make a well in the centre and add the milk, slightly cooled melted butter, vanilla and egg.
2. Use a wire whisk to whisk the wet ingredients together first before slowly folding them into the dry ingredients. Mix together until smooth (there may be a couple of lumps but that's okay).(The batter will be thick and creamy in consistency. If you find the batter too thick -- doesn't pour off the ladle or out of the measuring cup smoothly -- fold a couple tablespoons of extra milk into the batter at a time until reaching desired consistency).
3. Set the batter aside and allow to rest while heating up your pan or griddle.
4. Heat a nonstick pan or griddle over low-medium heat and wipe over with a little butter to lightly grease pan. Pour 1/4 cup of batter onto the pan and spread out gently into a round shape with the back of your ladle or measuring cup.
5. When the underside is golden and bubbles begin to appear on the surface, flip with a spatula and cook until golden. Repeat with remaining batter.
6. Serve with honey, maple syrup, fruit, ice cream or frozen yoghurt, or enjoy plain!

Recipe From: <https://cafedelites.com/best-fluffy-pancakes/in-cookies/>