



Pancakes [\(get PDF\)](#)



Recipe found at America's Test Kitchen - <https://youtu.be/Lm2dq55phHo>

Almost everybody knows how to make pancakes. Many (like me) often go to the box, read the directions, and proceed. My Mother-In-Law was famed (among other things) for making nice fluffy pancakes. I never did get her secret, and as she is gone now, I never will. However, I did find this easy recipe from America's Test Kitchen. I gave it a shot, and they are the best pancakes I've made yet. I'll add my own personal touch as an option at the end.

Ingredients:

(whisk these together in one bowl)

2 cups flour

3 tablespoons sugar

4 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon salt

(whisk these together in a second bowl)

2 eggs

1/4 cup oil

1-1/2 cup milk

1/2 teaspoon vanilla extract

When both bowls are thoroughly mixed, add them together, and whisk. Do NOT over-whisk - just enough to mix together thoroughly.

Let this sit for about 10 minutes.

Briefly whisk again before cooking. Pour your pancakes to the desired size into your griddle or pan set at about 350 degrees.

Pancakes should be nicely browned between 2 - 3 minutes. Flip and cook another 2 minutes or so.

This batch made about 16 decent-sized pancakes. They were fluffy and delicious!

I normally make a lot more pancakes that we can eat. I put all uneaten pancakes into sandwich bags (2 cakes each) and throw them in the freezer. A minute or so in the microwave brings them back to life - good as the first time!

When I'm feeling a bit creative, I like to slice up some bananas or apples about 1/8" thick and lay them into the pancakes as they are cooking on the first side. I made this for our supersized family during our OBX vacation, and even the pancake haters couldn't get enough!

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