

FLUFFY PANCAKES!!

1. Pancake mix: 2 cups / 300g plain flour + 4 tsp baking powder + ¼ cup / 55g white sugar + pinch of salt. Keep in airtight container or ziplock bag – up to 3 months.
2. To use: Add 1 egg, 1 tsp vanilla and 1 ¾ cups / 435ml milk (any). Shake/whisk until lump free.
3. Heat ½ tsp butter in a non stick skillet over medium to medium high heat. Wipe most of the butter off with a paper towel.
4. Pour in ¼ cup batter, when bubbles appear, flip. Cook other side until golden. Keep cooked pancakes warm in low oven and add more butter every 2 – 3 pancakes.

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8. Pour in ¼ cup batter, when bubbles appear, flip. Cook other side until golden. Keep cooked pancakes warm in low oven and add more butter every 2 – 3 pancakes.

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23. Heat ½ tsp butter in a non stick skillet over medium to medium high heat. Wipe most of the butter off with a paper towel.
24. Pour in ¼ cup batter, when bubbles appear, flip. Cook other side until golden. Keep cooked pancakes warm in low oven and add more butter every 2 – 3 pancakes.

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