FLUFFY PANCAKES!!

- 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 \(^3\) 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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FLUFFY PANCAKES!!

- 5. 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.
- 6. To use: Add 1 egg, 1 tsp vanilla and 1 \(\frac{3}{4} \) cups / 435ml milk (any). Shake/whisk until lump free.
- 7. 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.
- 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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- 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.
- 10. To use: Add 1 egg, 1 tsp vanilla and 1 ¾ cups / 435ml milk (any). Shake/whisk until lump free.
- 11. 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.
- 12. 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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FLUFFY PANCAKES!!

- 13. 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.
- 14. To use: Add 1 egg, 1 tsp vanilla and 1 \(\frac{3}{4} \) cups / 435ml milk (any). Shake/whisk until lump free.
- 15. 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.
- 16. 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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FLUFFY PANCAKES!!

- 17. 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.
- 18. To use: Add 1 egg, 1 tsp vanilla and 1 ¾ cups / 435ml milk (any). Shake/whisk until lump free.
- 19. 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.
- 20. 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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FLUFFY PANCAKES!!

- 21. 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.
- 22. To use: Add 1 egg, 1 tsp vanilla and 1 \(\frac{3}{4} \) cups / 435ml milk (any). Shake/whisk until lump free.
- 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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