

# Classic Pancakes

Author: Diana @ LittleSunnyKitchen

Serves: 10 pancakes

Ingredients

- 1½ cups all purpose flour
- 4 tbsp unsalted butter (melted)
- 2 tbsp white sugar
- 1 tbsp baking powder
- ½ tsp salt
- 1 egg
- 1¼ cups warm milk
- 1 tsp vanilla
- Pancake syrup (optional)
- Whipped cream (optional)



## Instructions

1. Mix all dry ingredients in a bowl.
2. In another bowl mix milk with egg and melted butter.
3. Pour the milk mixture into the dry ingredients and mix using a fork to remove big lumps (DO NOT over mix).
4. Lightly brush a frying pan with piece of butter. Using a ¼ measuring cup spoon the batter and spread it into a circle.
5. When bubbles appear on your pancake, turn over. Cook until pancake is lightly brown and cooked in the middle.
6. Drizzle with maple syrup and serve.