

FLUFFY PANCAKES

Ingredients

- 3/4 cup milk
- 2 tablespoons white vinegar
- 1 cup all-purpose flour
- 2 tablespoons white sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 tablespoons butter, melted
- cooking spray



Directions

1. Combine milk with vinegar in a medium bowl and set aside for 5 minutes to "sour".
2. Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Whisk egg and butter into "soured" milk. Pour the flour mixture into the wet ingredients and whisk until lumps are gone.
3. Heat a large skillet over medium heat, and coat with cooking spray. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.

The world's best pancake recipe

Combine the dry ingredients in a bowl, whisk, set aside:

- 2 cups flour
- 2 tbsp sugar
- 4 tsp baking powder
- 1 tsp baking soda
- 1 tsp fine salt

Combine the wet ingredients in a second bowl, whisk:

- 2 cups buttermilk
- 4 tbsp melted butter
- 1 tsp vanilla extract
- 2 beaten eggs

Add the wet ingredients to the dry and whisk until just combined. Fry in a pan with butter. Top with maple syrup and devour.