

# Perfect Pancakes

- Prep Time:15 Minutes
- Difficulty:Easy
- Cook Time:15 Minutes

Servings:6 Servings

## Ingredients

- 3 cups Plus 2 Tablespoons Cake Flour
- 3 Tablespoons Baking Powder
- 2 Tablespoons Sugar
- 1/2 teaspoon Salt
- 2 cups Milk
- 2 whole Large Eggs
- 3 teaspoons Vanilla
- 4 Tablespoons Butter, Melted
- Extra Butter
- Maple Or Pancake Syrup

## Instructions

1. Mix together dry ingredients in large bowl.
2. Mix together milk, eggs, and vanilla in a separate bowl.
3. Add wet ingredients to dry ingredients, stirring very gently until just combined.  
Melt butter and add it to the batter, stirring gently to combine.
4. Stir in more milk if needed for thinning.
5. Cook on a greased skillet over medium-low heat until golden brown.

Serve with an obscene amount of butter and warm syrup.