

## **Best Fluffy Pancakes**

### **Ingredients**

2 cups all-purpose flour  
1/4 cup granulated sugar  
4 teaspoons baking powder  
1/2 teaspoon salt  
1 2/3 cup milk  
1/4 cup butter  
2 teaspoons pure vanilla extract  
1 large egg

### **Instructions**

1. Melt butter in glass bowl in the microwave in 10 second increments
2. Combine together the flour, sugar, baking powder and salt in a large-sized bowl.
3. Make a well in the center and add the milk, slightly cooled melted butter, vanilla and egg.
4. Use a wire whisk to the wet ingredients together first before slowly folding them into the dry ingredients.
5. Then lightly whisk everything together until smooth (there may be a couple of lumps but that's okay).
6. Set the batter aside and allow to rest while heating up your pan or griddle. DO not heat to high! Pancakes will burn!

(The batter will be thick and creamy in consistency. If you find the batter too thick -- doesn't pour off the ladle or out of the measuring cup smoothly, fold through a couple tablespoons of extra milk into the batter).

7. Heat a nonstick pan or griddle over low-medium heat and wipe over with a little butter or PAM to lightly grease pan.
8. When the underside is golden and bubbles begin to appear on the surface, flip with a turner and cook until golden. Repeat with remaining batter.