

Perfect Pancakes

Breakfast

BY Savla Christensen

Serves 6

Ingredients:

2 Cups All Purpose Flour

6 tsp Baking Powder

½ tsp Salt

1 ½ Cups Milk

2 Tbs Granulated or Lt. Brown Sugar

2 Eggs

1 ½ tsp Vanilla

4 Tbs Vegetable Oil, Coconut Oil or Melted Butter



Instructions

- In a large bowl sift together the flour, baking powder, salt and sugar, mix using a wire whisk.
- In a separate bowl, add the eggs, milk vanilla and oil or butter.
- Mix until all ingredients are incorporated, do not over mix, batter will be lumpy.
- Put mixture in refrigerator for 10 minutes.

About 5 minutes after you place the batter in the fridge, heat a lightly oiled griddle or skillet over medium heat. Once griddle/skillet is heated use ⅓ cup of batter for each pancake. Cook approximately 1 ½ -2 minutes on each side.

Enjoy topped with fresh fruit and maple syrup!