

Pancake Ingredients List

- 1 Cup of Flour
- 3/4 Cup of Milk
- 2-3 Tablespoons of Sugar
- 1/2 Teaspoon of Baking Soda
- 1 Teaspoon of Baking Powder
- 2 Tablespoons of White Vinegar
- 2 Tablespoons of Butter
- 1/4 Teaspoon of Vanilla Extract

Extras:

- Blueberries

Instructions:

I start by combining my dry ingredients into a medium/large bowl.

After you've added all your dry ingredients, combine your wet ingredients in a small bowl.

The butter needs to be melted. You can do this on the stovetop or the microwave. After your wet ingredients are combined, you should now add those wet ingredients into your dry ingredients. Make sure you whisk/stir it properly, until there are no clumps. You don't want there to be clumps of baking soda or baking powder in your pancakes...

Once you feel you've sufficiently combined the wet and dry ingredients, you're now ready to cook!

I prefer to make mine on a griddle, but if you don't have one any non-stick pan (preferably larger to cook more at once) should work!

I cook mine on medium heat (but I will turn it down once the griddle/pan is hot) and I cook them until they're golden brown on each side.

Note: If you're including blueberries in your pancakes, you'll want to add those in before you flip them (but know you have to cook them a little longer).

Enjoy!