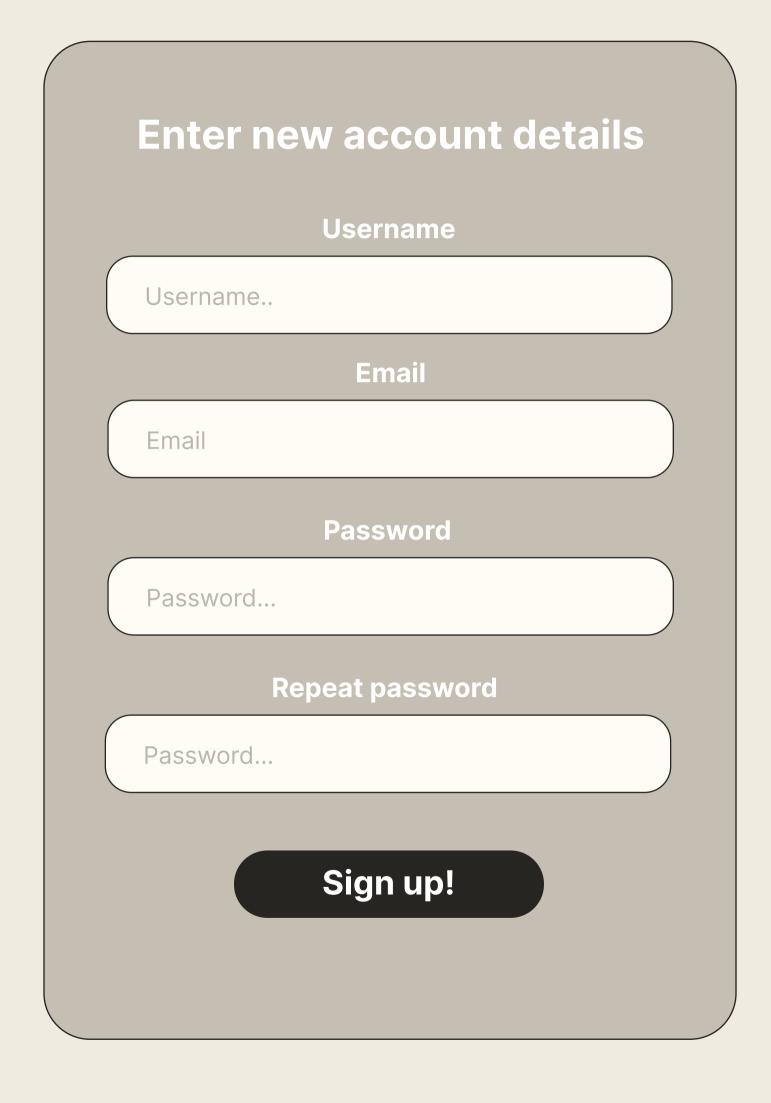
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Cook time: ~30min

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Fluffy American Pancakes

Cook time: ~20min

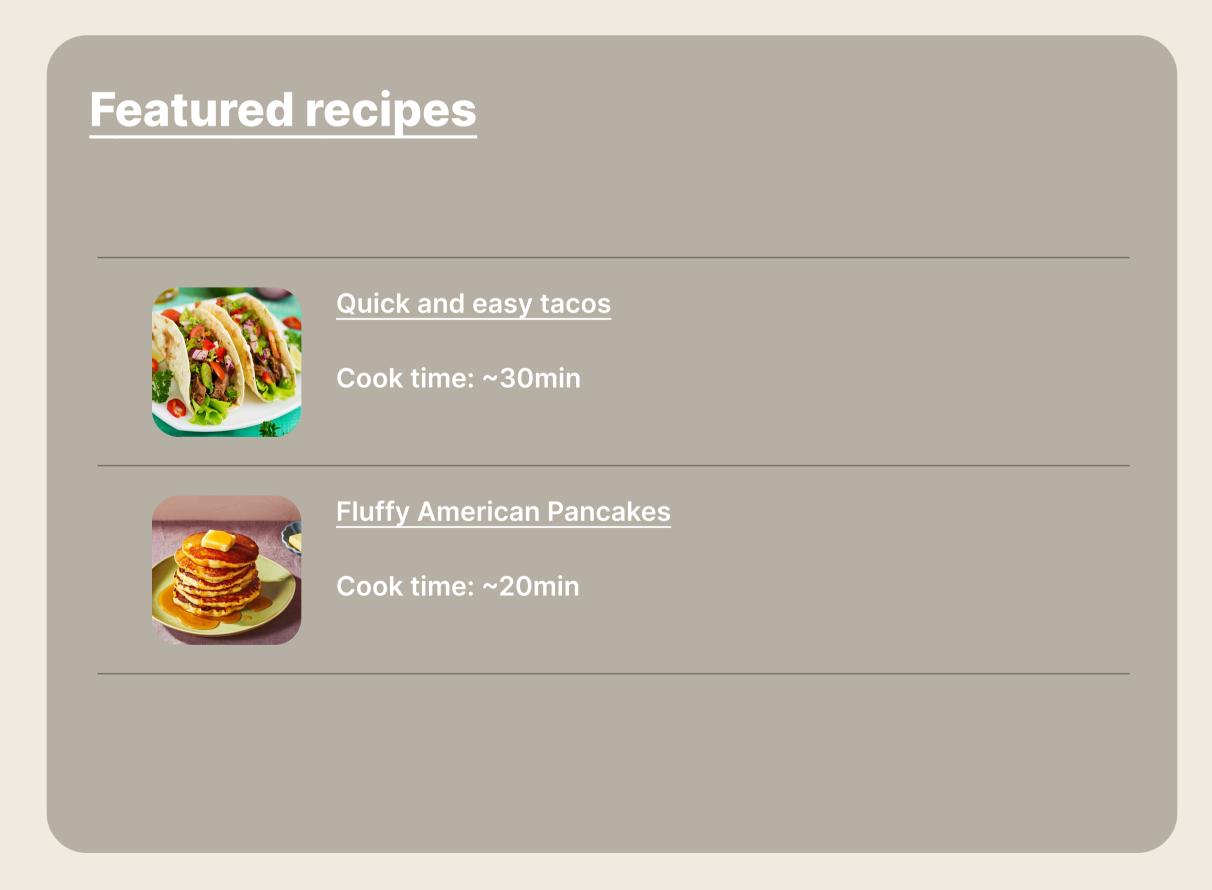
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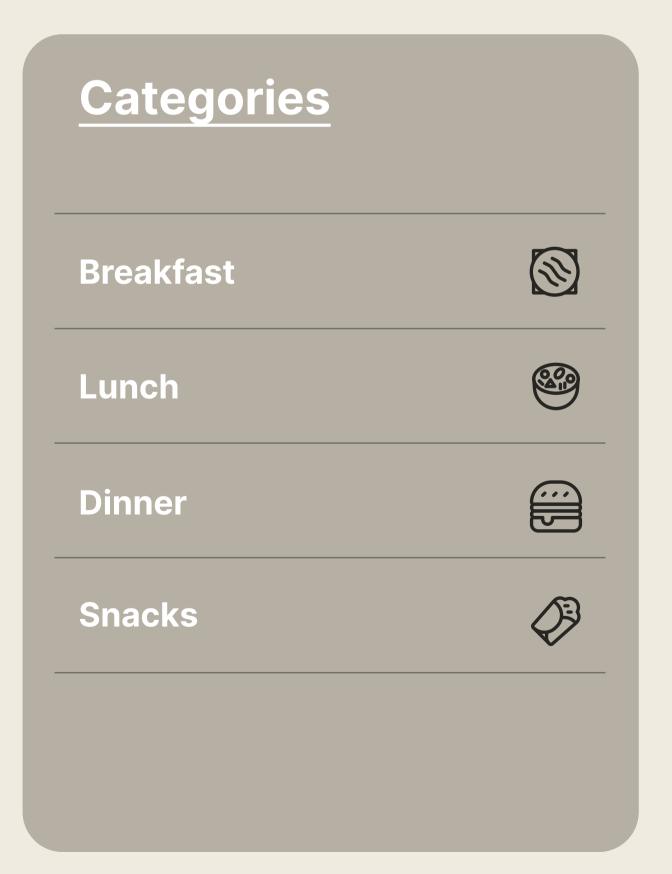
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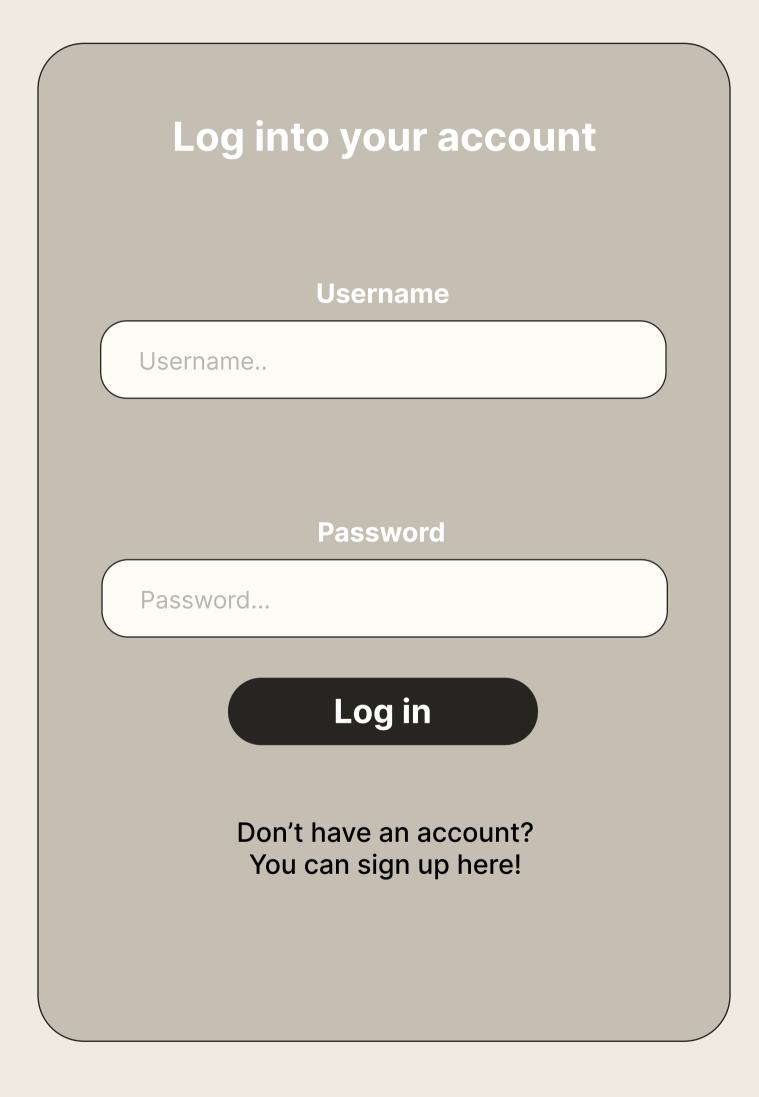


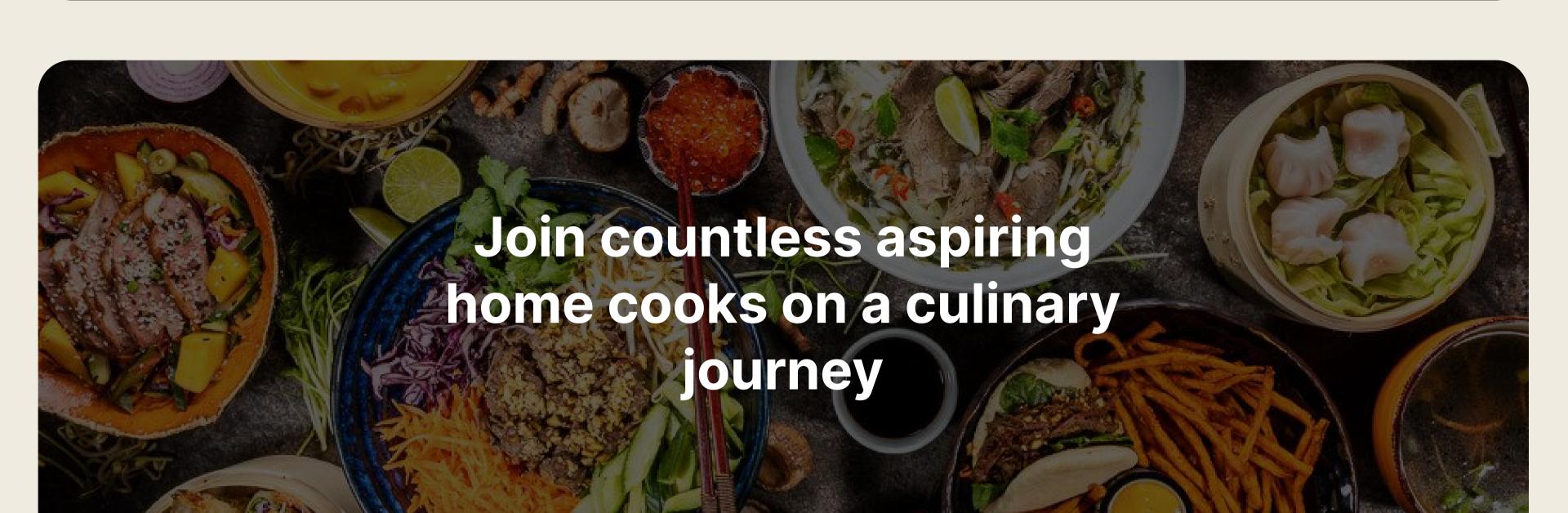




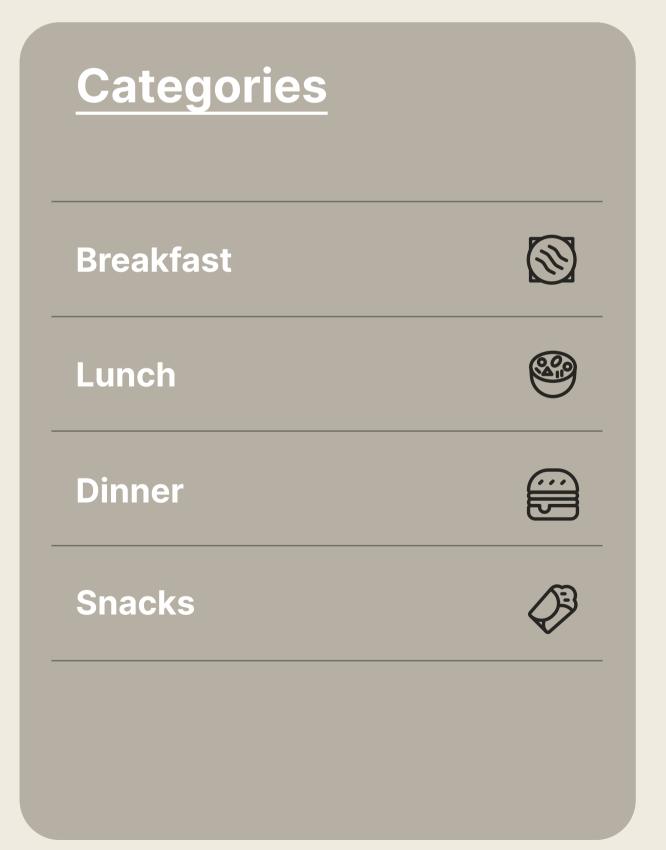
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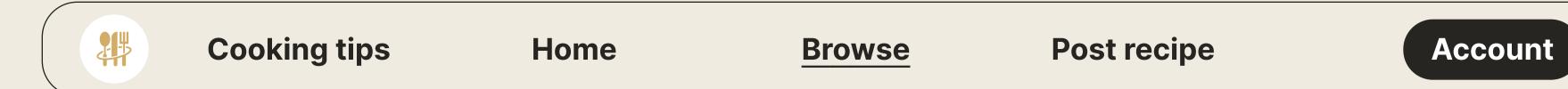
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Quick and easy tacos

Cook time: ~30min



Fluffy American Pancakes

Cook time: ~20min



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Fluffy American Pancakes

Ingredients:

- 1.5 (386g) cups milk
- 1 egg
- 2 cups (300g) all-purpose flour
- 1/4 cup (62g) granulated sugar
- 1 tsp (4g) salt
- 1/4 tsp (1g) baking soda
- 1 Tbsp (12g) baking powder
- 2 (21g) Tbsp melted butter

Estimated cooking time: ~20min



Instructions:

- 1. In a small bowl, whisk together egg and milk.
- 2. In a separate bowl, whisk and combine all-purpose flour with granulated sugar, salt, baking soda, and baking powder.
- 3. Mix the dry ingredients with the wet ingredients while constantly whisking.
- 4. While whisking add in melted unsalted butter. Whisk until combined. Rest for 5 minutes.
- 5. Preheat a nonstick skillet over medium. Spray with spray oil or unsalted butter.
- 6. Once hot spoon $\frac{1}{4}$ " dollops of the pancake batter. Cook for 2-3 minutes or until golden brown on the bottom.
- 7. Flip and cook for an additional 2-3 minutes. Repeat with the rest of the batter.
- 8. Top with butter and drizzle with maple syrup to serve.