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Cook time: ~30min

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Fluffy American Pancakes

Cook time: ~20min

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Cook time: ~30min



Fluffy American Pancakes

Cook time: ~20min

## Categories

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## Write your own recipe!

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List all ingredients used.

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Quick and easy tacos

Cook time: ~30min



Fluffy American Pancakes

Cook time: ~20min





# 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 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.