

THE PANCAKE RECIPE

Ingredients:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 egg
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract



Instructions:

1. In a large bowl, whisk together the flour, sugar, baking powder, and salt.
2. In a separate bowl, whisk together the milk, egg, melted butter, and vanilla extract (if using).
3. Pour the wet ingredients into the dry ingredients and stir until just combined. Do not overmix the batter.
4. Heat a non-stick pan or griddle over medium heat. Scoop 1/4 cup of batter onto the pan for each pancake.
5. Cook until bubbles form on the surface of the pancake and the edges start to dry out, then flip and cook for another 1-2 minutes until golden brown on both sides.
6. Repeat with the remaining batter.

Serve the pancakes warm with your favorite toppings, such as maple syrup, butter, fresh fruit, or whipped cream. Enjoy!