

Fluffy Pancakes

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Rated: ★★★★★

Submitted By: kris

Photo By: Sara

Prep Time: 10 Minutes
Cook Time: 10 Minutes

Ready In: 25 Minutes
Servings: 4

"Tall, fluffy pancakes are delicious served with butter and syrup or top with strawberries and whipped cream for a real treat."

INGREDIENTS:

3/4 cup milk	1/2 teaspoon baking soda
2 tablespoons white vinegar	1/2 teaspoon salt
1 cup all-purpose flour	1 egg
2 tablespoons white sugar	2 tablespoons butter, melted
1 teaspoon baking powder	cooking spray

DIRECTIONS:

1. Combine milk with vinegar in a medium bowl and set aside for 5 minutes to "sour".
2. Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Whisk egg and butter into "soured" milk. Pour the flour mixture into the wet ingredients and whisk until lumps are gone.
3. Heat a large skillet over medium heat, and coat with cooking spray. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.

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Printed from Allrecipes.com 10/24/2014

Kroger

Kroger
708 E Pipeline Rd
HURST, TX 76053
Sponsored



Land O Lakes Butter
Spreadable with Canola
Oil
\$1.99 expires in 3 months

Ingredients

4 1/2 teaspoons white vinegar, or fresh lemon juice
1 cup milk

Directions

Place the vinegar in a glass-measuring cup, and add enough milk to make 1 cup total liquid. Stir to combine and let stand for 10 to 15 minutes (The mixture will begin to curdle).

Use as needed in a recipe, or cover and refrigerate until needed.

Recipe courtesy Emeril Lagasse, 2002

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