



8 SERVINGS



20 MINUTES



290 CALS

Stack up These Pancakes for a Breakfast of Champions

SABEEN SIDDIQUE

Ingredients

- 4 tbsp white vinegar
- 4 tbsp white sugar
- 1 1/2 cups milk
- 2 cups all-purpose flour
- 1 tsp baking soda
- 2 eggs
- 2 tsp baking powder
- 1 tsp salt
- 4 tbsp butter, melted

Instructions



PREP: 10M

| COOK: 10M

| READY IN: 20M

1. Combine vinegar and milk in a bowl and set aside for 5 minutes to "sour."
2. Mix together sugar, flour, baking powder, salt and baking soda in a large mixing bowl.
3. Stir the butter and eggs into the soured milk. Add the flour mixture into the sour milk mixture.
4. Whisk until the lumps are dissolved and set aside.
5. Heat a skillet over medium heat and coat with cooking spray.
6. Pour ¼ cup of batter into the skillet and cook for about 2 minutes until bubbles appear on the surface.
7. Use a spatula to flip the pancake.
8. Cook until browned on the other side and repeat with the remaining mixture in batches.