



EASY FLUFFY PANCAKES

Here is the secret behind our fluffy pancakes - we used a little more baking powder than usual to get an extra rise out of them. Sometimes small changes make big differences! Use this recipe for a basic breakfast, or try some of our chef's suggestions below to customize a spectacular stack of pancakes!

YIELD: 14 to 16 pancakes PREP TIME: 15 minutes
COOK TIME: 4 - 5 minutes per pancake

INGREDIENTS:

1½ cup (375 ml) milk
½ cup (76 g) butter, melted and cooled slightly
2 eggs, lightly beaten
2 tsp (10 ml) pure vanilla extract
2 cups (250 g) all-purpose flour
¼ cup (50 g) Redpath® Granulated Sugar
1 tbsp. (15 g) baking powder
½ tsp (3 g) salt
¼ tsp (2 g) baking soda

INSTRUCTIONS:

1. In a large measuring cup, combine milk, melted butter, lightly beaten eggs, and vanilla extract. Whisk vigorously until thoroughly mixed.
2. In a large bowl, combine the all-purpose flour, Redpath® Granulated Sugar, baking powder, salt, and baking soda. Whisk well to ensure the leavening agents and salt are evenly distributed throughout the flour and no lumps remain.
3. Pour the wet ingredients into the dry ingredients. With the whisk, fold until no flour streaks remain; do not overmix. Mixture will be slightly lumpy.
4. Set aside to rest for 5 minutes. Preheat a nonstick pan on medium-low to medium heat. If using an electric griddle, set to 375°F (191°C).



5. With a ladle, measure $\frac{1}{4}$ cup (60 ml) portions onto the ungreased, preheated nonstick pan allowing room for spreading.
6. Flip pancakes when the bubbles that have formed on top begin to pop and the bottoms are golden brown; approximately 2 to 3 minutes. Cook until the underside is also golden brown.
7. Serve immediately.

Serve warm pancakes dusted with Redpath® Icing Sugar, a pat of butter, pure maple syrup, jams, fruit purees, fresh summer berries (strawberries, blueberries, red or white currants, or raspberries), sliced bananas, whipped cream, sprinkled with granola, and/or alongside bacon or sausages.

CHEF'S TIPS:

- Non-dairy milk (almond, coconut, oat, etc.) can be used in place of the milk in the recipe. For extra tang, replace with buttermilk.
- Pancakes can be kept warm in a low-temperature oven. Preheat oven to the lowest temperature setting. Place a wire cooling rack onto a baking sheet into the oven. After cooking each pancake, place them in a single layer into the oven to keep warm. Be careful, as the pancakes will begin to dry out if kept longer than 20 minutes in the oven.
- To test if your griddle or nonstick pan is preheated correctly, spoon about a tablespoon of the batter into the pan. After a minute of cooking, the underside of the tester should be golden in colour. If the bottoms of the tester are pale or burnt, adjust the heat or temperature accordingly.
- If using a regular pan vs. a nonstick pan, add a small amount of butter to the pan to lightly grease the surface, before adding the pancake batter.
- Add ground cinnamon, zests (lemon, orange, lime), or use a different extract in place of the vanilla extract (almond, lemon, rosewater, orange blossom water, etc.) to change up the flavour.
- If adding mix-ins to your pancakes, sprinkle the ingredients (peanut butter or chocolate chips, blueberries, sprinkles, shredded coconut, etc.) after you have poured the batter into the pan or onto your griddle.
- Pancakes can be frozen for up to 3 months. Place completely cooled pancakes in a single layer on a baking sheet. Freeze solid; 1 hour. Place frozen pancakes between sheets of parchment or waxed paper and into a freezer-safe bag. Reheat frozen pancakes in the microwave (30 to 60 seconds). If desired, finish them off in a toaster oven for about 1 minute to crisp them.