





SERVES: 02
EST. COST: \$2 SERVING

SUNDAY PANCAKES

ACTIVE: 10 MIN
TOTAL TIME: 30 MIN

INGREDIENTS		DIRECTIONS	
2 tbsp	unsalted butter – melted	01.	Melt the butter in your microwave for about 30 seconds.
1 cup	flour	02.	In a large bowl, whisk together the flour, baking powder, baking soda, and salt. I like to use a chopstick to level out the dry ingredients, but do whatever works for you.
1 tsp	baking powder	03.	In a separate bowl, add the light brown sugar and break it up with your hands a bit to get the clumps out. Then add the buttermilk, egg, vanilla extract, and melted butter. Mix that all together and add it to the bowl with the dry ingredients. Whisk until everything is just combined (lumps are totally ok!)
1/2 tsp	baking soda	04.	Heat a nonstick pan over medium heat for 5 minutes. Use this time to let the batter rest/clean up/make some bacon or whatever. Then turn the heat down to medium low-ish – every stove is different, so you may need to play around to figure out what works best. Wipe a bit of vegetable oil on the pan with a paper towel, then use a 1/2 cup to pour the batter. It should roughly form a 5” circle – you can use a spoon to reshape it if the batter isn’t cooperating. You’ll know it’s ready to flip when lots of bubbles rise and pop on the surface and the pancake is golden brown, about 2-3 minutes. Flip it over and cook the other side until golden brown as well.
1/4 tsp	salt	05.	This recipe makes 4 big pancakes (6 just happen to make for a better photo). Eat them with your favorite fruit or better yet smear on some butter, and pour on all of the maple syrup.
1 tbsp	light brown sugar – packed		
1 1/4 cup	buttermilk		
1	large egg		
2 tsp	vanilla extract		
	vegetable oil		
	maple syrup		
EQUIPMENT			
			
Large Mixing Bowl	Whisk	Nonstick Pan	
			
Spatula			