

Classic Pancakes

By Domenico Tolomeo

Forget pancake mix! With this simple recipe, you can have restaurant quality pancakes at home any time you like! This recipe makes 6 4oz pancakes.

Yield: 6 pancakes

Prep Time: 20 min

Bake Time: 10 min

Ingredients:

Batter

- 1 and 1/2 cups Caputo "00" Pastry Flour
- 4 tablespoons sugar, granulated
- 1/2 teaspoon sea salt
- 3 teaspoons baking powder
- 1 egg
- 1 and 1/4 cups milk
- 3 tablespoons butter, melted
- 4 teaspoons vanilla extract



Instructions:

1. Sift Caputo "00" Pastry Flour, sugar, salt, and baking powder into a bowl. Be sure to check for any clumps of dry ingredients.
2. Next add the egg, milk, melted butter and vanilla to the dry ingredient mixture and whisk for approximately 5 minutes until a smooth batter with no clumps is formed.
3. Preheat your nonstick griddle or pan on medium-low heat for approximately 5 minutes.
4. Coat the griddle using a stick of unsalted butter.
5. Using a 4 oz ladle, pour the batter onto the griddle or pan. Cook each side for several minutes until golden brown.
6. Stack on a dish and serve with your favorite toppings!