

Fluffy Pancakes

For ages 10 (with parental/guardian supervision) and up

Ingredients

- 2 cups or 240 grams all-purpose flour
- ¼ cup or 50 grams granulated sugar or sweetener
- 4 teaspoons baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 ½ cups milk (plus up to ¼ cup extra if needed)
- ¼ cup butter, melted
- 2 teaspoon pure vanilla extract
- 1 large egg

Optional:

- Chocolate Chips
- Blueberries
- Other candies or fruit of your liking

Instructions

1. Combine together the flour, sugar (or sweetener), baking powder, baking soda and salt in a large-sized bowl. Make a well in the center.
2. Use a wire whisk to whisk the milk, slightly cooled melted butter, vanilla and egg first before pouring them into the well and then fold them into the dry ingredients with a spatula or wooden spoon. Mix together until the ingredients just come together.
3. The batter will be thick and creamy and there may be a few lumps—that's okay. If you find the batter too thick—it doesn't pour out of the measuring cup smoothly—fold a couple tablespoons of extra milk into the batter at a time, until reaching desired consistency.
4. Set the batter aside and allow to rest while heating up your pan or griddle.
5. Heat a nonstick pan or griddle on medium heat first. Once it's hot, lower to low-medium heat and wait about 2 minutes. Spray with cooking spray or wipe over with a little bit of butter or oil. Pour ¼ cup of batter onto the heated pan and spread out with the back of your measuring cup if needed.
6. When the underside is golden and bubbles begin to appear on the surface, flip with a spatula and cook until golden.

This project was submitted by Mingus Mountain Camp & Retreat in the Desert Southwest Conference by Cat Holbert at cholbert@dscumc.org

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