

Perfect Pancake's

Easy Vanilla Pancakes

Ingredients

-  3 eggs
-  2 cups milk
-  1/2 teaspoon vanilla extract
-  2 1/2 cups all-purpose flour
-  2 tablespoons sugar
-  1 teaspoon salt
-  1 teaspoon baking soda
-  For Serving: butter, maple syrup

Method

1. Gather the ingredients. Heat a large skillet or griddle over medium heat.
2. In a medium mixing bowl, combine the eggs, milk, and vanilla. Whisk until combined.
3. Add the flour, sugar, salt, and baking soda. Mix just until combined.
4. Lightly grease the skillet or griddle. Drop 1/4 cups of the batter onto the prepared, hot surface. Space the pancakes apart to allow for easy flipping.
5. Cook until bubbles form on the top side then flip the pancake over and brown the other side. Repeat with the remaining batter.
6. Serve warm with butter and maple syrup. Enjoy!



Banana Pancakes

Ingredients

-  1/2 cup cottage cheese
-  1/2 cup sour cream
-  1/2 cup plus 1 tablespoon honey
-  1/4 teaspoon vanilla
-  1/4 teaspoon salt
-  2 eggs (at room temperature)
-  1/2 cup all-purpose flour
-  1/2 teaspoon baking powder
-  1 banana (peeled, cut into 18 thin slices)
-  Vegetable or canola oil
-  2 tablespoons fresh lemon juice

Method

1. Blend the cottage cheese, sour cream, the 1 tablespoon of honey, vanilla extract, and salt in a blender until very smooth.
2. Beat eggs in a medium bowl until frothy. Beat in the cottage cheese-sour cream mixture.
3. In a small bowl, combine the flour and baking powder. Gradually stir into cheese-egg mixture, careful not to over mix.
4. Lightly dust the banana slices with some flour and set aside.
5. Brush a griddle pan with a small amount of vegetable oil. Heat over low heat, then increase to medium heat until a few drops of water splashed on hot surface continue to sizzle for several seconds. Drop batter by Spoonfuls (or a scant 1/8 cup measure) onto the hot griddle. Immediately top each pancake with one of the prepared banana slices in the center.
6. Spoon about a small amount of batter on top of each banana slice. Cook pancake 1 1/2 to 2 minutes or until bubbles form on the surface.
7. Turn pancakes over and cook another minute or so until golden and puffed.
8. Remove pancakes to an ovenproof platter and keep warm in the oven set at the lowest setting. Lightly re-oil griddle pan as needed and continue to cook the remaining pancakes.
9. In a small saucepan, heat the remaining 1/2 cup honey and the 2 tablespoons lemon juice over low heat just until warmed, about 2 minutes.
10. Serve the hot pancakes on the platter or warmed individual plates. Pass the warm honey-lemon syrup for drizzling on top.



Red Velvet Pancakes

Ingredients

-  1 package of red velvet cake mix (any brand)
-  3/4 cup all-purpose flour
-  1 3/4 cup milk
-  2 eggs
-  4 tablespoons butter (melted, then cooled slightly)
-  Non-stick cooking spray (or butter, for greasing the griddle)

Cream Cheese Icing:

-  4 ounces cream cheese (softened at room temperature)
-  1/4 cup powdered sugar
-  2 tablespoons milk
-  1 teaspoon vanilla extract

Method

1. First, heat a large cast iron griddle (a non-stick pan also works) on high heat.
2. Next, preheat your oven to 200 F. (This will allow you to keep your pancakes warm while you make the rest of the batches on the stove.)
3. In a large bowl, whisk together the cake mix and the flour until they are combined.
4. In a medium-sized bowl, add the milk. Then whisk in the eggs and melted butter, making sure the butter has cooled slightly so it won't scramble the eggs.
5. Gently and gradually add the wet mixture to the dry mixture, and combine with a whisk until the batter is completely moistened and there are only a few small lumps. Be careful not to over-mix as this will make the pancakes tough instead of fluffy.
6. Turn the griddle's heat down to low. Spray with non-stick spray or grease with butter.
7. Using a ladle or large spoon, spoon about 1/4 cups of batter onto the griddle to create the pancakes.
8. Cook for a few minutes on each side, until fluffy and spongy. Be careful that your heat is not too high. These pancakes can burn easily due to their sugar content.
9. Keep the pancakes warm in a 200 F oven while you whip together the cream cheese icing.
10. In a small bowl, combine the softened cream cheese with the powdered sugar, milk, and vanilla. Beat with a hand mixer for about 2 minutes, or until completely combined.



Coconut Cream Pancakes

Ingredients

-  1 egg
-  1 1/2 cups milk
-  2 tablespoons butter (melted)
-  1 1/3 cups flour
-  3 teaspoons baking powder
-  1 tablespoon sugar
-  1/2 teaspoon salt
-  1/4 teaspoon vanilla extract
-  1/4 teaspoon coconut extract
-  1/4 cup coconut (shredded)

For the Topping:

-  1/4 cup coconut (toasted)
-  1 cup powdered sugar
-  1 to 2 tablespoons whole milk
-  1/2 teaspoon coconut extract
-  1/4 teaspoon vanilla

Method

1. Heat a cast iron griddle or pan on medium heat before you begin. Make sure it is nice and hot and then lower the temperature before you begin cooking the pancakes.
2. Beat together the egg, milk, and melted butter.
3. Whisk in the vanilla and coconut extracts and shredded coconut.
4. Whisk together the flour, baking powder, and salt in a separate bowl.
5. Slowly whisk in the egg and milk mixture. It's okay for the batter to be a little lumpy; be careful not to over mix. Let it sit for about 5 minutes. The batter will puff up. If it is too thick, add a little more milk.
6. Grease the griddle. Spoon the batter in about a 1/4 cup portions on the griddle and let it cook for a few minutes per side.
7. Keep the pancakes warm in a 200 F oven.
8. Whisk together the whole milk, powdered sugar, vanilla extract, and coconut extract together.
9. Drizzle the glaze over the pancakes and top them with the toasted coconut.



Peppermint Hot Chocolate Pancakes

Ingredients

-  1 cup all-purpose flour
-  1/3 cup unsweetened cocoa powder
-  2 tablespoons granulated sugar
-  1/2 teaspoon baking soda
-  1/2 teaspoon table salt
-  1 cup whole milk
-  1 large egg
-  2 tablespoons canola oil
-  (Optional) 1/8 teaspoon Optional: 1/8 teaspoon peppermint extract
-  1 tablespoon butter
-  1/2 cup chocolate sauce (for serving)
-  1/4 cup chocolate chips (for serving)
-  1/4 cup mini marshmallows (for serving)
-  1 tablespoon peppermint candy (crushed, for serving)

Method

1. In a small mixing bowl, combine the flour, cocoa powder, sugar, baking soda, and salt. Mix well.
2. In a medium mixing bowl, combine the milk, egg, canola oil, and peppermint extract (if using). Mix well.
3. Add the dry ingredients to the wet ingredients and mix just until combined. The mixture will be lumpy.
4. Heat a large skillet over medium heat. Once hot, add 1 teaspoon of the butter and let melt, coating the pan. Add about 1/4 cup of batter to form a pancake. Repeat 1 to 3 more times, depending on the size of the skillet, and space the pancakes evenly apart without touching.
5. Let cook for 1 to 2 minutes, or until the edges are setting up and bubbles have formed on the top of the pancake and are beginning to pop.
6. Flip and cook another 1 to 2 minutes, or until cooked through. Keep pancakes warm under a kitchen towel or in a low heat oven.
7. Add another teaspoon of butter and repeat until all of the batter is cooked.
8. To serve, top each pile of warm pancakes with chocolate sauce, chocolate chips, mini marshmallows, and peppermint essence.

