

# JENNI MARIE'S TEST KITCHEN

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## Fluffy Sunday Pancakes

Makes 10-12 Pancakes

### Equipment Needed:

- Kitchen Scale
- Measuring Cups & Spoons
- Large Mixing Bowl
- Non-Stick OR Cast-Iron Skillet
- Glass 2-Cup, Pourable Measuring Cup
- Whisk
- Rubber Spatula
- Hard Plastic Spatula

### Directions:

1). Gather all equipment & ingredients. Combine flour, sugar, malted milk, baking powder, baking soda, and salt in a large mixing bowl. Give it a good whisk and then form a well in the middle. Melt butter in a microwave safe bowl and set aside to cool for a few minutes.

- **2 C. (280g) AP Flour (sub w/ GF Flour - see package for conversion)**
- **2 T. (30g) Granulated Sugar**
- **2 T. (20g.) Malted Milk Powder (omit if gluten or wheat sensitive)**
- **2 t. Baking Powder**
- **1/2 t. Baking Soda**
- **1/2 t. Salt**

2). In a 2-cup pourable measuring cup (or a bowl), add buttermilk, eggs, & vanilla extract. Lightly whisk with a fork until combined. Pour the wet ingredients into the well of the dry ingredients and whisk to combine. Some lumps are okay. Finally, add the melted butter and mix well to fully incorporate.

- **1.5 C. (12oz.) Buttermilk (sub w/ 2% or whole milk if you don't have buttermilk - \*see note below)**
- **2 Large Eggs**
- **2 t. Pure Vanilla Extract**
- **4 T. Melted Butter**

3). Heat a non-stick skillet over medium-high heat. Once pan is hot, add a little vegetable oil and brush it around with some paper towel or a basting brush. Pour the batter into hot skillet using approx. 1/4 C. of batter per cake (or more for larger cakes). The cakes will start to bubble on the top. Use a spatula to check the underside, and if it looks nice and golden, give it a flip. Cook for another minute or two, or until the other side begins to turn golden brown. Top with your favorite pancake syrup. We like Log Cabin brand the best.

***\*I keep buttermilk powder in my pantry and use this to make buttermilk as needed.***

***\*\*I have a small family, so I like to prep the dry ingredients and then divide in half (180g). I then store one batch of dry ingredients in an airtight food container (preferably a pourable one) with the wet ingredients jotted down on the side of the container (3/4 C. Buttermilk, 1 Large Egg, 2 T. Melted Butter). When we want pancakes again, I add the wet ingredients to the already mixed dry ingredients, shake it up to combine, and pour batter directly into my hot, oiled skillet. Enjoy!***

