

“Overnight Or Now” Pancake Batter

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Ingredients:

1 1/2 cups milk
1/4 cup white vinegar
2 cups all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs
4 tablespoons (half stick) butter, melted
1 tablespoon vanilla extract

Optional: Toppings like mini chocolate chips, nuts, sprinkles, chopped fruit, etc.



Combine the milk and vinegar and allow to sit for 5 to 10 minutes to “sour” into buttermilk.

In a large bowl, combine flour, sugar, baking powder, baking soda, and salt. Whisk eggs, melted butter, and vanilla into the milk. Then whisk the milk mixture into the flour until the large lumps are gone. Make sure all the ingredients are fully incorporated, but don’t over mix.

Cover the bowl with plastic wrap and refrigerate overnight, or use right away.

Before cooking, stir in any extras you’d like. For example, you can mix in about 1/2 cup of miniature chocolate chips, blueberries, strawberry pieces, or something similar. Or you can do the Custom Pancake Bar (see below). For the Custom Pancake Bar, do not mix anything extra into the batter.

To make pancakes, preheat a large skillet or griddle to medium heat. Coat surface with butter or nonstick cooking spray, and spoon about 1/4 cup of batter onto cooking surface for each pancake. Cook until bubbles appear on the surface, then flip and cook 2 minutes or until browned on the other side.

Serve with syrup. Leftovers can be refrigerated or frozen. Makes 15 to 20 pancakes.

For Custom Pancake Bar: Do not mix extras into batter. Leave batter plain. After scooping batter onto griddle, sprinkle your toppings over the pancake. When it bubbles, flip the pancake and cook for about 2 minutes or until lightly browned on the other side.

