

# RECIPE



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## SOUR MILK PANCAKES

### INGREDIENTS:

- 1 1/2 cups milk
- 4 tbsp distilled white vinegar
- 2 cups all-purpose flour
- 4 tbsp sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 2 eggs
- 4 tbsp butter, melted
- cooking spray

### DIRECTIONS:

In a medium bowl, combine the milk and vinegar, whisk and set aside for 5 minutes to “sour” while you prepare your dry ingredients.

In a large mixing bowl, sift together flour, sugar, baking powder, baking soda and salt

After the milk has soured, add the eggs and melted butter. Whisk together until well combined. Add the flour mixture into the wet ingredients and whisk together until all the lumps are gone.

Heat the griddle (or large skillet) and coat with cooking spray. Pour 1/4 cupfuls of batter onto the griddle and cook until bubbles start to form. Flip each pancake with a spatula and cook for an additional 1-2 minutes. Serve immediately.

Serves: 4



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