

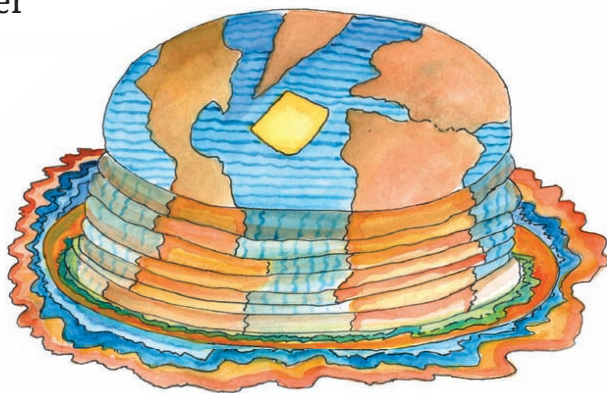
My Pancakes Taste Different Today!

Fluffy Pancakes

(without **OOZE!**)

Organic, local and sustainable ingredients are recommended—we think they taste better, too!

- 1 ¼ cups flour (if gluten free we suggest King Arthur Flour Gluten Free Multi-Purpose Flour)
- ¼ cup sugar
- 1 ¼ teaspoon baking powder
- 1 teaspoon baking soda
- 1 large egg
- 1 ⅓ cup buttermilk
- ¼ cup melted butter



Ask an adult to help you make Fluffy Pancakes! Measure all the ingredients out separately. Whisk the dry ingredients together until combined. In a small bowl, whisk the egg into the milk. Add the milk and egg combination to the dry ingredients then add the melted (but not hot) butter. Don't over mix; a few lumps in batter is fine. Lightly grease a large skillet over medium heat (vegetable oil spray is easy to use) and add ¼ cup of the batter to form each pancake. Cook until the first side is golden brown, or until the top surface bubbles and is dotted with holes. Flip and cook until the other side is golden brown. Serve hot with lots of maple syrup and share with your friends and family. Yum! Have fun cleaning up the kitchen after you enjoy your pancakes.

Compliments of Chef Johnny Vee • www.ChefJohnnyVee.com

Buy the book at ThePancakesBook.com!