

Strawberry Vanilla Pancakes

Modified from [Every Day with Rachael Ray](#) on [Ashley's Cooking Adventures](#)

Makes 8 large pancakes

Ingredients

- 1 1/4 cups all-purpose flour
- 2 teaspoons baking powder
- 1 large egg
- 1 tablespoon pure vanilla extract
- 2 cups sliced strawberries
- 2 tablespoons granulated sugar
- 1/2 teaspoon salt
- 1 cup milk
- 1 tablespoon unsalted butter, melted
- Maple syrup and butter for serving

Directions

In a medium bowl whisk together the flour, sugar, baking powder, and salt. In a small bowl whisk together the egg, milk, and vanilla. Preheat a nonstick griddle over medium heat. Whisk the wet ingredients into the dry. Stir in the melted butter. The batter should be thick and smooth. Fold in the strawberries. Spoon the batter onto the griddle 1/4 cup at a time. Cook the pancakes until set and thoroughly bubbly, about 3 minutes. Flip them with a spatula and cook until golden brown, about 2 minutes more. Serve with butter and maple syrup.