

Basic Pancakes

Makes about 12 5-inch cakes

Prepare and preheat your griddle.

Whisk together in a large bowl:

1½ cups all-purpose flour
3 tablespoons sugar
1½ teaspoons baking power
½ teaspoon salt

Whisk together in another bowl:

1½ cups milk
3 tablespoons unsalted butter, melted
2 large eggs
½ teaspoon vanilla (optional)

Pour the wet ingredients over the dry ingredients and gently whisk them together, mixing just until combined. If you wish, fold in one or more of the following:

½ cup plump raisins or other very finely diced soft dried fruit
½ cup fresh or frozen blueberries or raspberries
½ cup finely chopped nuts, toasted
½ thinly sliced ripe banana
½ cup crumbled cooked bacon
½ cup shredded cheese
¼ cup shredded sweetened dried coconut
¼ cup grated semisweet or milk chocolate

Spoon 1/3 cup batter onto the griddle for each pancake, nudging the batter into rounds. Cook until the top of each pancake is speckled with bubbles and some bubbles have popped open, then turn and cook until the underside is lightly browned. Serve immediately or keep warm at 200°F while you finish cooking the rest.

Serve with:

Pure Maple syrup or honey

Pats of butter