

Perfect Pancakes: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
• 1 c. all-purpose flour • 1 T. brown sugar • 1 T. baking powder • pinch of salt • 1 large egg • 1 c. milk • 1 T. oil or melted butter • 3 T. sour cream • blueberries, chocolate chips or your favorite mix-in {optional}	1. In a medium bowl, combine flour, brown sugar, baking powder, and salt. 2. Add egg, milk, oil, and sour cream to the flour mixture and whisk just until combined {don't get carried away here or your pancakes will be flat} 3. Pour or scoop the batter onto a preheated griddle or frying pan {I use a gravy spoon to scoop equal portions without all the dripping} 4. If you want to add berries, nuts, or chocolate chips, you should sprinkle them on top of the bubbling batter before you flip the pancakes. If you just like your pancakes plain, you can skip this step. 5. Once the tops of the pancakes are filled with "bubbles", quickly flip them over to cook the other side. 6. When the second side is golden brown, stack your pancakes on a big plate and drench with your favorite syrup.

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NOTE: *I almost always make a double or triple batch and then put some in the freezer and eat some for breakfast/snack throughout the rest of the week.*