

Fluffy Pancakes

Ingredients

- 1 1/2 c Milk
- 1/4 c Vinegar
- 2 c Flour
- 1/4 c Sugar
- 2 t Baking Powder
- 1 t Baking Soda
- 1 t Salt
- 2 Eggs
- 1/4 c Butter (melted)
- 1 t Vanilla Extract

Instructions

1. Combine milk with vinegar in a medium bowl and set aside for 5 minutes to "sour".
2. Combine flour, sugar, baking powder, baking soda, and salt in a large mixing bowl. Whisk egg, vanilla, and butter into "soured" milk. Pour the flour mixture into the wet ingredients and whisk until lumps are gone.
3. Heat a large skillet over medium heat, and coat with cooking spray. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.