



## ALLIE'S PANCAKE MIX

- |                                |   |
|--------------------------------|---|
| 1 DRY PANCAKE PACKETS          | 2 TEASPOONS OF VANILLA EXTRACT<br>(OPTIONAL/NOT INCLUDED) |
| 2 EGGS                         |   |
| 4 TABLESPOONS OF MELTED BUTTER |   |
| 2 CUPS OF MILK                 | OIL/BUTTER FOR COOKING                                    |

Take the pancake packets of dry ingredients and empty the contents into a medium sized mixing bowl.

Add the 2 cups of milk, 2 eggs, and 2 teaspoons of vanilla extract (optional), to the dry ingredients and whisk to combine.

Add the 4 tablespoons of melted butter to the mix that you have created with the dry and other wet ingredients. Fold everything to combine; the batter will appear lumpy.

Allow the batter to rest for 5 - 10 minutes, while you begin to heat up your frying pan or griddle on medium heat.

When pan is warm, add about 1 tablespoon of oil or butter, to just barely coat the pan/griddle.

Pour pancake batter onto the warm cooking surface using a  $\frac{1}{4}$  cup measuring cup, or a healthy spoonful!

Bubbles will slowly begin to appear throughout the center and edges of the pancake. This means they are ready to flip.

Confidently go for it! Flip the pancakes over and allow them to cook on the other side for about 1- 2 minutes. They should look golden and delicious with set edges. The edges will appear dry.

Remove from cooking surface, and serve with maple syrup or any other yummy topping of your choice!



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