

BEST EVER

Pancake Recipe

By Emily Grace



Prep Time	Cook Time	Total Time
5 mins	10 mins	15 mins

I know food bloggers have a bad rap for throwing around the phrase “best ever” a little too frequently. Friends. Look at my eyes... these pancakes are the real deal. I’ve been searching for the best pancake recipe ever, and I’ve finally perfected it. Thick and fluffy, with a hint of sweetness, but not too much so you can still drown them in syrup.



This recipe makes ten perfect fluffy pancakes every single time. There are a few tricks that can help: if you’re using a skillet, make sure you have even heat. Don’t rush your pancakes– let that first side get gorgeously golden brown. You’ll know they’re ready when bubbles start to form and pop on the top. To get a perfect flip without batter sliding around, be sure to purposefully shove your spatula all the way underneath and use your wrist to turn them over. This is one of my favorite go-to recipes because I always have what I need to make it on hand. I love that it only requires a few simple ingredients, takes only a few minutes to make, and tastes a million times better than box mix. If syrup isn’t your thing, slather these homemade pancakes with some homemade strawberry butter!

Ingredients

- 1 1/2 cups all-purpose flour
- 3 1/2 tsp baking powder
- 1/2 tsp salt
- 1/4 cup sugar
- 1 1/4 cups whole milk
- 1 egg
- 3 tbsp butter melted

Instructions

1. Melt the butter in microwave for 30 seconds, set aside.
2. In a medium bowl, mix together flour, sugar, salt, and baking powder.
3. Stir milk and egg together.
4. Create a well in the center of the flour mixture.
5. Pour the butter and milk mixture into the well.
6. Use a wire whisk to stir everything together until just combined. It will be slightly thick and lumpy, but should be well incorporated.
7. Allow the batter to rest while heating a lightly oiled skillet or griddle to medium high heat.
8. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake.
9. Cook each side for 3–6 minutes, until lightly golden brown.

Yield: 10 pancakes



Strawberry Butter

“This strawberry butter would be delicious on scones, muffins, or atop my Best Ever Pancakes as shown above. You really can’t go wrong.”

- 1/2 cup (1 stick) unsalted butter, room temperature
- 1/4 cup powdered sugar
- 4 large strawberries roughly chopped
- Kosher salt

1. Using an electric mixer, beat the butter, sugar, and a pinch of salt in a large bowl until smooth.
 2. Add the strawberries and beat on low speed to incorporate.
 3. Transfer to a small bowl.
- Yield:** 6 servings.



Strawberry Butter

“These are the best pancakes I’ve ever tasted!” –Gordon Ramsay



Recipes and article by Emily Grace