

Basic Fluffy Pancakes

1 cup all-purpose flour
2 tsp. baking powder
2 tbsp sugar
1/2 tsp salt
3/4 cup milk
2 tbsp melted butter
2 eggs, separated
1/2 tsp. vanilla

Combine flour, baking powder, sugar and salt in a medium bowl. Set aside. Mix together milk, melted butter, egg yolks and vanilla. Whip egg whites until stiff. Stir milk mixture into dry ingredients and fold in egg whites. Batter will be thick. Bake on heated griddle or skillet, using 1/3 cup batter to make each pancake. Bake until pancakes bubble and other side is light brown. Flip and cook the other side. Serve with butter and warm syrup. Makes 4 servings.

For Buttermilk Pancakes: Use buttermilk instead of milk and substitute baking powder with 1/2 tsp. baking soda

For Blueberry Pancakes: Add 1/2 cup fresh or canned and drained blueberries to batter.