

Easy Pancakes

from America's Test Kitchen

Makes sixteen 4-inch pancakes

Servings: 4 to 6

“Why This Recipe Works: We wanted tender, fluffy, flavorful pancakes that are simple to make using pantry-friendly ingredients and basic kitchen tools (no appliances). To make them tall and fluffy, we prepared a thick batter by using a relatively small amount of liquid and lots of baking powder and mixing it minimally. Sugar, vanilla, and baking soda provided sweetness, depth, and saline tang, respectively.

Makes sixteen 4-inch pancakes; Serves 4 to 6

The pancakes can be cooked on an electric griddle set to 350 degrees. They can be held in a preheated 200-degree oven on a wire rack set in a rimmed baking sheet.

2 cups (10 ounces) all-purpose flour
3 tablespoons sugar
4 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon salt
2 large eggs
¼ cup plus 1 teaspoon vegetable oil
1½ cups milk
½ teaspoon vanilla extract

1. Whisk flour, sugar, baking powder, baking soda, and salt together in large bowl. Whisk eggs and ¼ cup oil in second medium bowl until well combined. Whisk milk and vanilla into egg mixture. Add egg mixture to flour mixture and stir gently until just combined (batter should remain lumpy with few streaks of flour). Let batter sit for 10 minutes before cooking.
2. Heat ½ teaspoon oil in 12-inch nonstick skillet over medium-low heat until shimmering. Using paper towels, carefully wipe out oil, leaving thin film on bottom and sides of skillet. Drop 1 tablespoon batter in center of skillet. If pancake is pale golden brown after 1 minute, skillet is ready. If it is too light or too dark, adjust heat accordingly.
3. Using ¼-cup dry measuring cup, portion batter into skillet in 3 places, leaving 2 inches between portions. If necessary, gently spread batter into 4-inch round. Cook until edges are set, first sides are golden brown, and bubbles on surface are just beginning to break, 2 to 3 minutes. Using thin, wide spatula, flip pancakes and continue to cook until second sides are golden brown, 1 to 2 minutes longer. Serve. Repeat with remaining batter, using remaining ½ teaspoon oil as necessary.

Click on this [hyperlink](#) to view video on how to prepare pancakes as done by America's Test Kitchen.