

Baked Pancakes

SERVES: 6

PREP TIME: 10 minutes

COOK TIME: 30 minutes

INGREDIENTS

☐ 2 Tbsp. sugar

☐ 2 c. all-purpose flour or 1:1 Gluten-free all-purpose flour

☐ 3 tsp. baking powder

☐ ½ tsp. salt

☐ 2 tsp. cinnamon

☐ ¼ c. (4 Tbsp.) butter melted

☐ 1 ½ c. milk

☐ 2 eggs

☐ 2 tsp. vanilla extract

☐ ¼ c. chocolate chips or blueberries, optional

DIRECTIONS

1. Preheat oven to 350 degrees Fahrenheit.
2. Spray a 9-by-13 baking dish with cooking spray. Set aside.
3. Melt butter in a microwavable bowl. (About a minute and a half) Allow it to cool down.
4. Mix the sugar, flour, baking powder, salt, and cinnamon in a medium sized bowl.
5. Mix the butter, milk, eggs, and vanilla extract in a larger bowl. (Poke the egg yolks with a fork.)
6. Gradually add the dry ingredients. Mix until combined.
7. Pour into the 9-by-13 pan. If using add the chocolate chips or blueberries.
8. Bake for 25 to 30 minutes or until a toothpick in the center comes clean.

NOTES

Enjoy with syrup, butter, or powdered sugar.