

Sam's cakes (the best pancakes)

Description

My family loves this recipe. I've made tons of pancake batters and this by far is the best ever.

Summary

Yield: 4

Prep Time: 30 minutes

Category: Breakfast

Cuisine: American

Ingredients

- 6 tbsp cornstarch
- 3 cups (scant) all purpose flour
- 2 tbsp sugar
- 1/2 tsp salt
- 3 tbsps baking powder
- 2 cups milk
- 2 large eggs
- 3 tsps vanilla
- 4 tbsps melted butter
- 3 cups cake flour (optional)
- 2 tbsps cake flour (optional)

Instructions

If using all purpose flour and cornstarch- Add 6 Tbls cornstarch to a 1 cup measure, continue filling with all purpose flour and level off. Add to dry ingredient bowl. Add 2 more cups of all purpose flour plus 2 Tbls all purpose flour to dry ingredients bowl.

OR

If using cake flour- Use 3 cups plus 2 Tbls cake flour

Directions:

Mix together dry ingredients in large bowl.

Mix together milk, eggs, and vanilla in a separate bowl.

Add wet ingredients to dry ingredients, stirring until just combined.

Melt butter and add to mixture, stirring gently.

Can thin out slightly with more milk if desired.

Cook on a greased skillet over medium-low heat