

Pancakes



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.



Ingredients

- $\frac{2}{3}$ Cup Whole Milk
- 1 $\frac{1}{2}$ cups [Flourish Flour](#)
- 1 cup milk
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 teaspoons baking powder
- 1 teaspoon salt

Instructions

1. In a large bowl, add the milk, sour cream, sugar, eggs and vanilla. Whisk until combined. It's ok to have small lumps of sour cream.
2. Add the Flourish Flour, baking powder, and salt. Stir just until no large clumps of dry flour remain, trying not to over mix. The batter should be lumpy.
3. Melt about $\frac{1}{2}$ tablespoon of butter in a large non-stick skillet over medium-low heat until lightly bubbling and light brown.
4. Ladle the batter into the skillet making 3-4 pancakes (about $\frac{1}{4}$ cup of batter each). Cook 3-4 minutes, until bubbles form on top of each pancake and the bottoms are golden brown.
5. Flip the pancakes. Cook 1-2 minutes, until the bottoms are golden brown.
6. Carefully wipe out any excess browned butter with paper towels. Repeat with the remaining butter and pancake batter.