



From Our Kitchens

Sheet Pan Pancakes

Ingredients

Nonstick cooking spray
2 cups buttermilk (DIY hack: measure 2 tablespoons white vinegar and add milk to equal 2 cups)
2 large eggs, beaten
1½ teaspoons pure vanilla extract
3 tablespoons melted unsalted butter
2¾ cups white whole wheat flour
1/3 cup granulated sugar
2½ teaspoons baking powder
1¼ teaspoons baking soda
1¼ teaspoons salt
Toppings of choice, such as blueberries, strawberry slices, banana slices, or chocolate chips

Instructions

1. Preheat oven to 425°F. Line a 13-by-18-inch rimmed baking sheet with parchment paper. Coat the parchment and sides of the pan with nonstick cooking spray. Set aside.
2. Whisk the buttermilk, eggs, vanilla, and melted butter in a medium bowl until combined. In a separate large bowl, whisk the flour, sugar, baking powder, baking soda, and salt.
3. Add the milk-egg mixture and stir until just combined (do not overmix). If mixture seems too thick, add extra milk (¼ to ½ cup).
4. Scrape the batter into the prepared baking sheet, smoothing into an even layer. Sprinkle the batter with toppings of choice. The great thing about this technique is that you can customize sections of the sheet pan with different toppings!
5. Bake until the pancake is golden and springs back in the center when poked, about 12 to 14 minutes.