Sheet-Pan Pancakes

INGREDIENTS

- 2 3/4 cups buttermilk
- 2 large eggs, beaten to blend
- 1 1/2 teaspoons kosher salt
- 1 1/2 teaspoons vanilla extract
- 1/3 cup plus 1 to 2 teaspoons
- granulated sugar
- 2 3/4 cups all-purpose flour (see
- Cook's Note)
- 1 tablespoon baking powder
- 1 1/2 teaspoons baking soda
- 4 tablespoons unsalted butter, melted and divided

Topping Ideas:

Your choice of jam, warmed

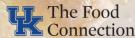
Nut butter, warmed

Fresh fruit such as berries or banana

Chocolate chips

Cinnamon-Sugar





INSTRUCTIONS

- 1. Position the oven rack in the center of the oven and preheat to 500 degrees F.
- 2. Whisk the buttermilk, eggs, salt, vanilla and 1/3 cup granulated sugar together in a large bowl until completely combined.
- 3. Whisk the flour, baking powder and baking soda together in another large bowl until completely combined.
- 4. Fold the buttermilk mixture into the flour mixture with a silicone spatula until just combined (it's OK if there are a few lumps).
- 5. Brush 2 tablespoons butter on a 18- by-13-inch sheet pan and pour in the batter, using a spatula to smooth out the top. Tap the tray on the counter a few times to even out and flatten the batter.
- 6. Imagine the batter in the pan divided into four sections (2 across and 2 down). Decorate each quadrant as you like with your preferred toppings.
- 7. Put the sheet pan in the oven and immediately reduce the temperature to 400 degrees F. Bake, rotating the sheet pan halfway through baking, until golden brown and a cake tester inserted into the center of the pancake comes out clean, 18 to 23 minutes. Brush the pancake with the remaining 2 tablespoons butter and let cool 15 minutes before cutting. Serve the pancakes with maple syrup and whipped cream.