

# 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.