

8 SIMPLE TIPS for FLAWLESS FLUFFY PANCAKES!

- 1) Your pancakes should have a buttermilk or other vinegar based milk free alternative (see notes in recipe) as it reacts with the leavening ingredients to help them get super fluffy!
- 2) Mix your wet and dry ingredients together separately before adding together.
- 3) Batter consistency: if you want fluffy pancakes, the batter should be on the thicker side, but still able to stir comfortably. The runnier the batter, the thinner your pancakes will be.
- 4) When combining ingredients, try not to overmix.



- 5) Use a cast iron skillet or non-stick pan for cooking.
- 6) Always use a little oil, butter, bacon grease or cooking spray to keep your pancakes from drying out while cooking. Not too much...we don't want to deep fry the pancakes :)
- 7) Make a test pancake first. That way you don't ruin a full batch. Make adjustments to consistency, pan heat and oil needed based on this first pancake.
- 8) Cook pancakes over medium heat, approx 2 min on the first side. The bottom will set and you should see bubbles in the top. Flip and cook for another minute.