

Sweetnicks.com

Strawberry Pancakes

Recipe courtesy of Rachael Ray

Makes 12 to 14 Pancakes

1-1/4 cups all-purpose flour
2 tablespoons granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 large egg
1 cup milk
1/2 teaspoon pure vanilla extract
1 tablespoon unsalted butter, melted, plus more for serving
2 cups sliced strawberries
Pure maple syrup, for serving

In a medium bowl, whisk together the flour, sugar, baking powder and salt. In a small bowl, whisk together the egg, milk and vanilla. Preheat a nonstick griddle over medium heat.

Whisk the wet ingredients into the dry. Stir in the melted butter. The batter should be thick and smooth. Fold in the strawberries.

Spoon the batter onto the griddle 1/4 cup at a time. Cook the pancakes until set and thoroughly bubbly, about 3 minutes. Flip them with a spatula and cook until golden brown, about 2 minutes more. Serve with butter and maple syrup.