Easy Fluffy Pancakes

Cook Time: 10 min prep Time: 5 min total Time: 15 min servings: 4
Ingredients:

1 1/2 cups (150g) flour of choice (see the intro)

1 tablespoon sugar

3/4 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 egg, separated

200ml buttermilk

40g butter (about 3 tablespoons), melted and cooled

1/2 teaspoon vanilla

Instructions:

1. In a medium bowl mix the flour, sugar, baking powder, baking soda, and salt.
2. Separate the eggs, reserving the white to the side. Add the yolk to another medium bowl and mix in the buttermilk, melted butter, and vanilla.
3. Now add the wet mixture to the dry ingredients and fold gently just until the flour disappears.
4. Heat a frying pan over medium heat. While it warms up, fold the egg white gently into the batter just until no visible whites remain.
5. Once the pan is warm, add some butter or oil of choice unless your pan is non-stick, then fry the pancakes, about 3 tablespoons each. Add some fresh blueberries (or chocolate chips!) before flipping. Once you see those lovely bubbles, turn them over to continue cooking the other side.
6. Serve the pancakes stacked and topped with a drizzle of warmed maple syrup and more fresh berries.