**Pancakes**

RECIPE

**INGREDIENTS**

* 7 ½ cups all-purpose flour
* 2/3 cup sugar
* 3 tablespoons + 1 teaspoon baking powder
* 5 teaspoon baking soda
* 2 ½ teaspoon salt
* 5 cup milk
* 10 large eggs
* 1 ¼ cup melted butter
* Optional Ingredients:

buttermilk, vanilla, bananas, chocolate chips, nuts, peanut butter, pumpkin, cinnamon, apples

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**DIRECTIONS**

1. In a large mixing bowl, sift together flour, sugar baking powder, baking soda, salt and any desired optional ingredients.
2. Whisk in milk, eggs, and melted butter just until combined.
3. Preheat a flat griddle over medium-high heat.
4. Scoop ¼ cup of pancake batter onto griddle. Let pancakes cook until bubbles form before flipping.
5. Cook other side until golden brown. Serve hot with syrup.

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| **Prep Time:** 20 minutes | **Cook Time:** 45 minutes | **Total Time:** 65 minutes | **Yield:** 20 servings |