

Fluffy Pancakes

Makes 6

This recipe is from Kitchen Fun. I cut the recipe in half and make it with heavy cream and water instead of whole milk.

Ingredients:

- 1 cup flour
- 2 Tbsp. sugar
- 2 tsp. baking powder
- 1/8 tsp. baking soda
- 1/4 tsp. salt
- 7 Tbsp. heavy cream
- 7 Tbsp. water
- 2 Tbsp. butter
- 1 tsp. vanilla extract
- 1/2 a beaten egg
- 1 tsp. crisco

Equipment

- Bowls and electric fry pan
- Non-stick spray



Roasted Pumpkin Seeds:

<input checked="" type="checkbox"/>	Directions	Time (min)
	In a large bowl, whisk together 1 cup flour, 2 Tbsp. sugar, 2 tsp. baking powder and 1/4 tsp. salt	2
	In a microwave safe dish, melt 2 Tbsp. butter	1
	In a medium bowl, combine 7 Tbsp. water with 7 Tbsp. heavy cream	1
	In a small bowl beat 1 egg	1
	To the cream, add the melted butter, 1 tsp. vanilla, and the beaten egg	2
	Heat the electric fry pan to 375	3
	Stir together the dry and wet ingredients until moistened. Do not whip.	1
	Spray the three largest pastry cutters with non-stick oil	1
	Rub inside of cutters with Crisco	1
	Place cutters in the fry pan and fill each with 1/6 of the batter.	2
	Cook until the bottoms of the pancakes are golden brown. Turn them over, remove rings and finish cooking	3
	Clean rings and spray again. Cook remaining three pancakes	3
	Total	21 min.