

Fluffy Flapjacks

"Tall, fluffy pancakes are delicious served with butter, strawberry topping, and whipped cream.



Ingredients

- 3/4 cup milk
- 2 tablespoons white vinegar
- 1 cup all-purpose flour
- 2 tablespoons white sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 egg
- 2 tablespoons butter, melted
- 1 teaspoon vanilla extract (optional)
- cooking spray

Directions

1. Stir milk and vinegar together in a bowl; set aside to 'sour' for about 5 minutes.
2. Whisk flour, sugar, baking powder, baking soda, and salt together in a bowl. Whisk egg and butter into sour milk. Pour flour mixture into milk mixture and whisk until batter is smooth. Add vanilla extract to batter; mix well.
3. Heat a large skillet over medium heat and coat with cooking spray. Drop batter, 1/4 cup per pancake, onto the griddle and cook until bubbles form and the edges are dry, 3 to 4 minutes. Flip and cook until browned on the other side, 2 to 3 minutes. Repeat with remaining batter.

Strawberry Topping

Made with fresh or frozen berries



Ingredients

- 4 cups strawberries, cleaned, mashed, sliced or chopped
- 3/4 cup white sugar
- For thicker sauce add
- 1/3 cup corn syrup

Directions

1. Prep strawberries: quick rinse, stem, chop
2. Add sugar and mix. Let rest to dissolve sugar. Ready to serve.
3. Option: For thicker consistency add 1/3 cup corn syrup, let rest. Ready to serve.

Note: add less or more sugars to balance the sweetness of your strawberries.