



LIGHT & FLUFFY SHEET PAN PANCAKES

March 7

National Flapjack Day

INGREDIENTS

- ½ Cup Butter
- 1 Teaspoon Vanilla
- 2 Cups All-Purpose, Enriched Flour
- ¼ Cup Sugar
- 2 Teaspoons Baking Powder
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt

DIRECTIONS

1. Arrange a rack in the middle of the oven and heat the oven to 400°. Line a rimmed baking sheet (about 13x18 inches) with parchment paper.
2. Melt butter in a small saucepan over medium heat or in a small microwave-safe bowl. Coat the parchment paper and sides of the baking sheet with about 1 tablespoon of the melted butter.
3. Place buttermilk, eggs, vanilla, and half of the melted butter in a large bowl and whisk until combined.
4. Add flour, sugar, baking powder, baking soda, and salt. Fold with a spatula or wooden spoon until the dry ingredients are incorporated, some small lumps are okay.
5. Pour the batter into the prepared baking sheet and smooth into an even layer. Bake until the pancake is lightly golden, cracked, and springs back when touched, 12 to 15 minutes.
6. Remove the pancake from the oven and heat the broiler to high. Brush the remaining 3 tablespoons melted butter onto the pancake. Broil until golden brown, 2 to 4 minutes. Cut into 12 pieces and serve warm.

MEAL PATTERN CONTRIBUTION

 Grain

MEAL TYPE

 Breakfast

YIELD

12 Pancakes

PORTION SIZES

Toddler	Preschool	School Age	Adult
½ Pancake	½ Pancake	1 Pancake	2 Pancakes