

Sheet Pan Pancakes

Ingredients

2 c flour
3 T sugar
1 T baking powder
½ tsp salt

1 ¾ c milk
2 large eggs
1 tsp vanilla extract
4 T melted butter (plus more for greasing)

Optional Add-Ins: berries, chocolate chips, banana slices, chopped nuts, cinnamon sugar



Directions

1. Preheat oven to 350 degrees Fahrenheit. Grease or line a rimmed baking sheet.
2. Add all dry ingredients in a medium to large size bowl and stir to combine.
3. Then add the milk, eggs, and vanilla to the dry ingredients and mix to combine.
4. Stir in the melted butter, but do not overmix.
5. Pour into your sheet pan and smooth out the batter from side to side, and corner to corner.
6. Sprinkle toppings as desired.
7. Bake 15 to 18 minutes, until lightly golden and cooked through.
8. Cool slightly, slice into squares, and serve warm with your favorite syrup.