



Sour Cream pancakes

Ingredients

- 2 large eggs
- ½ teaspoon vanilla extract
- 7 tablespoons all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup sour cream
- Butter, for frying and serving
- Warm syrup, for serving

Instructions

In a small bowl, whisk together the eggs and vanilla extract. Set aside.

In a separate bowl, combine the flour, sugar, baking soda, and salt.

In a medium bowl, stir the sour cream into the dry ingredients just until barely mixed (do not overmix).

Gently whisk in the egg mixture until the batter is just combined. The batter will be slightly lumpy—this is okay.

Heat a griddle or non-stick skillet over medium-low heat and add a little butter.

Drop the batter by ¼ cup portions onto the pan. Cook until bubbles form on the surface and the edges start to look set. Flip and cook for about 1 more minute until golden and cooked through.

Serve warm with butter and maple syrup.

