



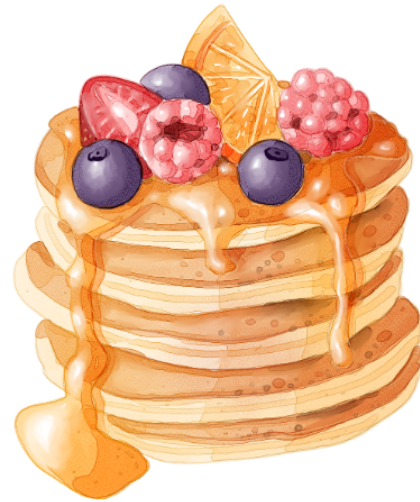
Christmas Pancakes

Joy to the world, the pancakes are here! Let's deck the griddle with flair and whip up the most wonderful Christmas pancakes.

First, gather your festive ingredients of flour, sugar, baking powder, salt, egg, milk, and vanilla to sprinkle some cheer!

Ingredients:

- 1 ½ cups all-purpose flour
- 3 ½ teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons white sugar
- 1 egg
- 1 ¾ cups milk
- 3 tablespoons butter, melted
- 1 teaspoon vanilla extract



Instructions:

- In a large bowl, whisk together the flour, baking powder, salt, and sugar.
- Make a well in the center and add in the slightly beaten egg, milk, melted butter and vanilla. Mix it all together until the small lumps are fine.
- Let the batter rest for 5 minutes.
- Heat up a lightly oiled pan over a medium heat.
- Gently pour the batter into the pan. Cook until bubbles appear on surface, about 2 minutes.
- This is the fun part!! Slide the pancake around the pan so it isn't sticking and get ready to flip it in the air in 3, 2, 1, go! If that doesn't work you can flip with a spatula.
- Cook the other side an additional 1-2 minutes until golden brown.
- Serve pancakes warm, adding toppings as desired. Suggested toppings include maple syrup, berries, banana slices, chocolate chips, powdered sugar or cinnamon.