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Silly Pancakes

Makes 12 pancakes, serving size 1 pancake.
Recipe adapted from *The Wholesome Dish*.

Ingredients

1 cup milk
1/2 cup sour cream
1/4 cup granulated sugar
2 large eggs
1 teaspoon vanilla extract
1-1/2 cups all purpose flour
2 teaspoons baking powder
1 teaspoon salt
Butter for greasing the pan (*about 3 tablespoons*)
Maple syrup for serving

Toppings

Strawberries, bananas, blueberries, apples, slivered almonds, chocolate chips, pretzel sticks

Nutritional info per serving

Calories:	113
Total fat:	3g
Cholesterol:	36mg
Sodium:	222mg
Total Carbs:	17g
Protein:	3g
Potassium:	138mg

NOTE: Nutrition info does not include butter for cooking or toppings



Directions

1. Prep any of the decorative toppings that you plan to use before making your pancakes.
OWL: Banana slices & blueberries for eyes, tip of strawberry for nose, slices of strawberry for wings, slivered almonds for feathers.
SUN: Chocolate chips for eyes, blueberries for smile, sliced strawberries for sun rays.
CRAB: Banana slices & blueberries for eyes, apple quarters for claws, apple pieces for face, pretzel sticks for legs.
2. Preheat oven to 250 degrees.
3. In a large bowl, add the milk, sour cream, sugar, eggs, and vanilla. Whisk until combined. It's ok to have small lumps of sour cream.
4. Add the flour, baking powder, and salt. Stir just until no large clumps of dry flour remain, trying not to over mix. The batter should be very lumpy.
5. Melt about 1/2 tablespoon of butter in a large non-stick skillet over medium-low heat until lightly bubbling and light brown.
6. Ladle the batter into the skillet making 3-4 pancakes (about 1/4 cup of batter each). Cook 3-4 minutes, until bubbles form on top of each pancake and the bottoms are golden brown.
7. Flip the pancakes. Cook 1-2 minutes, until the bottoms are golden brown. Put in warmed oven to keep warm while making the rest of the pancakes.
8. Carefully wipe out any excess browned butter with paper towels. Repeat with the remaining butter and pancake batter.
9. Decorate with your prepared toppings and serve warm with maple syrup.