



Pancakes

Light, fluffy pancakes with little wasted time - these are sure to please.

Ingredients

- 125 g yeast
- 250 g milk, whole
- 10 g baking powder
- 5 g lemon, juice
- 24 g sugar, granulated

Directions

1. Pre-heat your skillet to medium heat or ~350 F (if using a digital griddle).
2. Whip eggs, then add liquid ingredients to them and incorporate.
3. In a separate bowl, mill the flour, and mix together with dry ingredients using a whisk or a fork.
4. Grease your skillet, pour pancake batter onto the hot skillet and cook until bubbles form throughout the pancake on top and the edges begin to look a little dry.
5. Flip, and cook the pancake for another minute before removing from the heat.

Notes

Pro Tip:

If the mixture seems too thin, wait 15 minutes! It will thicken considerably. Remember the bran and germ slow down this process vs. working with refined flour. Patience pays off.

