



French Toast Pancakes

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

9

Description

French toast pancakes are a family favorite as we can never decide on French toast or pancakes Great for any holiday breakfasts to keep everyone happy

Ingredients

- - 2 teaspoons vegetable oil - 1 cup all-purpose flour - 1 tablespoon white sugar - 1 teaspoon baking powder
- ½ teaspoon baking soda - ¼ teaspoon salt - 1 pinch ground nutmeg
- or to taste - 1 pinch ground cinnamon
- or to taste - 1 cup milk - 1 egg - 2 tablespoons vegetable oil - 1 dash vanilla extract
- or to taste

Instructions

1. Heat 2 teaspoons oil in a griddle or skillet over medium-high heat. Whisk flour
2. sugar
3. baking powder
4. baking soda
5. salt
6. nutmeg
7. and cinnamon together in a bowl; make a well in the center. Beat milk
8. egg
9. 2 tablespoons oil
10. and vanilla extract together in a separate bowl; pour into the well in the flour mixture and stir until batter is smooth. Drop about 1/4 cup batter per pancake onto the griddle and cook until bubbles form and the edges are dry
11. 3 to 4 minutes. Flip and cook until browned on the other side
12. 2 to 3 minutes. Repeat with remaining batter. Cook's Note These will turn out darker than normal pancakes because of the ingredients for the French toast flavor. They need a slightly more careful eye.