Pancakes for a Crowd

Now everyone can enjoy warm-from-the-oven pancakes together—no standing over a griddle. Plus, this method easily allows customization so everyone can have their favorite!

INGREDIENTS

Pancakes

- 6 Tbsp butter, melted, divided

- 2 ¾ cups flour
- ⅓ cup sugar
- 1 Tbsp baking powder
- 1 ½ tsp baking soda
- ½ tsp salt

- 2 large eggs
- 2 ¾ cups buttermilk
- 2 tsp vanilla

Toppings

fresh fruit (such as berries, sliced peaches, sliced nectarines), chocolate chips, chopped nuts, crumbled bacon

Serve with

additional butter, warm maple syrup and/or sweetened whipped cream

TIPS

The dry ingredients can be measured and mixed ahead of time; store in plastic food storage bag until ready to use.

Be creative! Experiment with different flavor combinations such as raspberry-white chocolate chip or banana-pecan.

Leftover pancakes can be stored refrigerated or frozen and warmed in the microwave or oven.

DIRECTIONS

- Preheat oven to 425° F. Position rack in middle of oven. Brush **2 Tbsp melted butter** onto 18" X 13" rimmed baking sheet.
- In a large mixing bowl, whisk together flour, sugar, baking powder, baking soda and salt.
- In another mixing bowl, beat the eggs lightly. Stir in buttermilk, vanilla and **2 Tbsp melted butter**.
- Pour the wet ingredients into the dry ingredients. Fold together until well combined and no visible flour (about 2 min.), taking care not to overmix. Some small lumps are okay.
- Pour the batter onto the prepared baking sheet and spread evenly with a spatula. Gently tap the bottom of baking sheet on counter to allow air bubbles to escape.
- For plain pancakes, bake as is OR top sections of batter with toppings as desired. Bake for 12 - 15 min. or until lightly golden, pancake is set and toothpick inserted in center comes out clean.
- Remove from oven and heat the BROILER to high. Brush the surface of the pancake with the **remaining melted butter**. Broil until golden brown, watching carefully and rotating pan as needed (2 - 3 min.).
- Remove from oven; let cool slightly. Run knife around full edge of pan. Use pizza cutter to cut into 16 - 20 pancakes. Serve warm with desired toppings, butter, syrup and/or whipped cream.