Sam's cakes (the best pancakes)

Description

My family loves this recipe. I've made tons of pancake batters and this by far is the best ever.

Summary

Yield: 4
Prep Time: 30 minutes
Category: Breakfast
Cuisine: American

Ingredients

- 6 tbsp cornstarch
- 3 cups (scant) all purpose flour
- 2 tbsp sugar
- 1/2 tsp salt
- 3 tbsps baking powder
- 2 cups milk
- 2 large eggs
- 3 tsps vanilla
- 4 tbsps melted butter
- 3 cups cake flour (optional)
- 2 tbsps cake flour (optional)

Instructions

If using all purpose flour and cornstarch- Add 6 Tbls cornstarch to a 1 cup measure, continue filling with all purpose flour and level off. Add to dry ingredient bowl. Add 2 more cups of all purpose flour plus 2 Tbls all purpose flour to dry ingredients bowl.

OR

If using cake flour- Use 3 cups plus 2 Tbls cake flour

Directions:

Mix together dry ingredients in large bowl.
Mix together milk, eggs, and vanilla in a separate bowl.
Add wet ingredients to dry ingredients, stirring until just combined.
Melt butter and add to mixture, stirring gently.

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Can thin out slightly with more milk if desired.
Cook on a greased skillet over medium-low heat