

Sheet Pan Pancakes

12 servings 25 minutes

Great for a crowd!

Ingredients

2 1/2 cups flour
1 Tbsp baking powder
1 t baking soda
1/2 tsp salt
1 tsp cinnamon
1/3 cup sugar
2 cups whole milk
2 eggs
2 tsp vanilla
1 stick butter
(melted and cooled)
1/2 cup sourdough discard (optional)

various toppings of choice (optional): blueberries, chocolate chips, pecans, sprinkles, etc.

butter and warm maple syrup to serve

Directions

1. Preheat oven to 400 degrees.
2. Line a sheet pan with parchment paper. Lightly coat with cooking oil to grease.
3. Stir dry ingredients together in a bowl: flour, baking powder, soda, salt, cinnamon, and sugar.
4. Add milk, eggs, and vanilla. Gently stir until combined.
5. Stir in melted butter and sourdough discard if desired.
6. Pour batter onto parchment paper. Spread with a spatula until even.
7. Sprinkle various toppings of choice over batter in different sections - or leave plain.
8. Bake for 15-18 minutes.
9. Optional: Broil for 1-2 minutes, keeping a constant eye on the pancake, to lightly brown the top of your pancakes.
10. Remove from oven. Use a pizza cutter to slice into large squares.
11. Serve with warm butter and syrup.