**Fluffy Pancakes FACS 8 YIELD: 4-5 Servings**

**INGREDIENTS:**

**3/4 cup milk**

**2 tablespoons white vinegar**

**1 cup all purpose flour**

**2 tablespoons white sugar**

**1 teaspoon baking soda**

**1/2 teaspoon salt**

**1 egg**

**2 tablespoons butter, melted**

**Cooking spray**

**METHOD OF PREPARATION:**

**1. Combine milk with vinegar in a liquid measuring cup and set aside for 5 minutes to “sour”.**

**2. Combine flour, sugar, baking soda, and salt in a large mixing bowl.**

**3. Whisk egg and butter into “soured’ milk in a medium bowl.**

**4. Slowly add the wet mixture to the dry mixture in the large bowl and whisk until lumps are gone.**

**5. Heat a large skillet over medium heat, and coat with cooking spray. Allow it to get warm.**

**6. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side. (about 1 min.)**

**7. Top with syrup, berry drizzle, or whipped topping and ENJOY!**