



## Sheet Pan Pancakes

*Makes one rimmed half sheet pan worth, about 16 pancakes*

### Ingredients

- 3 cups or 15 oz all purpose unbleached flour
- ¼ cup granulated sugar (1 ¾ oz)
- 4 tsp baking powder
- ¾ tsp baking soda
- 1 ½ tsp sea salt
- 3 large eggs
- 6 Tbsp avocado oil
- 1 ¼ cup buttermilk or kefir
- 1 cup milk, whole or 2%
- ¾ tsp pure vanilla extract
- (Salted butter and maple syrup to top)

### Instructions

Butter the bottom and sides and corners of a rimmed baking sheet, and set aside. Preheat the oven to 375 with a rack in the center.

Whisk flour, sugar, baking powder, soda and salt in a large bowl.

Whisk 3 large eggs and 6 Tbsp oil in a second bowl, then add 1 cup milk and 1 ¼ cups buttermilk or kefir and vanilla extract.

Add mixed liquids to flour and gently stir with a rubber spatula until just combined. The batter will stay a little lumpy with streaks of flour. LET BATTER SIT for 10 minutes before baking.

Scrape the mixture into a prepared pan and spread evenly, especially into the corners. Bake 10 minutes, then rotate the pan the other direction and bake another ~10 minutes until brown and firm to the touch. Cool on a wire rack for 5 minutes. Cut into squares and serve with syrup, butter or jam. Refrigerate or freeze the rest if you have leftovers!

Note: the cooled squares of pancake can be stacked in a zip lock bag with parchment or waxed paper between the individual pancakes. Then take out as many as you like and microwave to thaw.