

Pancakes Anytime

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Who doesn't love pancakes! Pancakes are the type of food that you can have for breakfast or dinner. You can have them solo or load it up with bacon. Even some eggs on the side if you are really hungry. But did you know you can turn pancakes into waffles. You can even turn them into something savory or sweet! This recipe is super easy and can transform into something really fun!

Serves: 4 Total cook time: 20 minutes

- 1 cup of all-purpose flour
- 2 tablespoons of sugar
- 1 tablespoon baking powder
- 1 egg
- 1 cup of milk
- ¼ teaspoon of cinnamon

NOTE: for vegan pancakes here is a simple recipe you can use

- 1 cup whole wheat flour*
- 1 tablespoon baking powder
- ¼ teaspoon salt
- 1 cup almond milk or dairy-free milk of choice
- 2 tablespoons olive oil or melted coconut oil
- 2 tablespoons maple syrup or sugar of choice
- 1 teaspoon pure vanilla extract

In a large bowl add in flour, sugar and baking powder. Stir together with a whisk or fork to incorporate the ingredients. Add egg and milk and mix together until combined. Do not over mix. You want it a little lumpy or else the pancakes can become dense. Now with this recipe, you can add in your favorite fruit or berries as toppings, like strawberries, bananas and blueberries. You can top the pancakes once already done or you can add them into batter and let the fruit cook in the pancake which makes them delicious . Chocolate chips are fun to add in or swirl in some Nutella, yum!

If you have a waffle maker you can add this mix right to your waffle maker and you have a waffle. Now I love adding flavors to my waffles. Here's my favorite: leave out the cinnamon and add in 1 teaspoon of salt and ½ cup of scallion or 1 cup of corn from a can. Make sure you strain the corn.

They both make a delicious savory waffle. Add a couple of dashes of siracha or tabasco or your favorite heat source into your syrup and you created a sweet spicy syrup for your savory waffle! Be creative and have fun, this recipe is great to do with the kids too! Serve hot and enjoy!