

SHEET PAN PANCAKES

Submitted by:

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Ingredients

1 cup all-purpose flour

3 Tablespoons granulated sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

3/4 cup + 2 Tablespoons half and half see note

1 Tablespoon apple cider vinegar

1 large egg

2 Tablespoons vegetable oil

1 teaspoon vanilla extract

1 banana sliced

1/4 cup chocolate chips

Instructions:

Preheat oven to 425 degrees F. Line a large 13" x 9" rimmed sheet pan with parchment paper. Set aside.

In a large mixing bowl, whisk together dry ingredients (flour, sugar, baking powder, baking soda and salt).

In a measuring cup, combine half and half and apple cider vinegar. Stir few times and let sit 2 to 3 minutes. It should thicken up and half and half should sour. You just made buttermilk.

Add egg, oil and vanilla to buttermilk mixture. Whisk until smooth.

Add the wet ingredients and chocolate chips to dry ingredients and stir to combine. Do not overmix.

Spread the batter onto prepared baking sheet. Top with slices of banana and chocolate chips.

Bake for 13 to 15 minutes. The top should be golden and dry.

Remove from oven and let cool.

Cut into squares and serve with maple syrup or warmed up peanut butter.

