

# SOUR CREAM PANCAKES

Makes enough for 3 semi-hungry people or 2 very hungry people

## DIRECTIONS

Step 1: Whisk together eggs and vanilla and set this mixture aside.

Step 2: In a separate bowl, combine the flour, sugar, baking soda, and salt. Then stir together the sour cream with the dry ingredients until just barely combined.

Don't mix too much, as this will make the pancakes chewy (you'll activate the gluten in the flour). Whisk in the egg mixture until just combined.

Step 3: Heat a skillet or griddle over medium-low heat and melt some butter in the pan. Ladle the batter (the amount varies based on if you're a big or small pancake kind of person) onto the skillet or griddle. Cook on the first side until bubbles start to form on the surface and edges are starting to brown. Then flip the pancake onto the other side and cook for another minute.

Step 4: Time to eat! Serve with chocolate chips, halvah and syrup on top.

## INGREDIENTS

1 c. sour cream

7 tbsp. all-purpose flour

1 tbsp. sugar

1 tsp. baking soda

1/2 tsp. salt

2 eggs

1/2 tsp. vanilla extract