

# Fluffy Sour Milk Pancakes/ Quick Bread

<https://moneysmartfamily.com/money-saving-tips/bread-recipes-family-favorites/#pancakes>

## Fluffy Sour Milk Pancake Recipe



This is our all-time favorite, healthy, delicious and easy to make a huge batch recipe of pancakes. Add fresh fruit, chocolate chips or marshmallows to make it decadent and fun for kids.

We always make a huge batch, eat some that morning and freeze the rest. We stack the left-overs in four stacks, five pancakes high in a zip lock bag and pop them in the freezer. They pull apart easily and can be reheated in the microwave or toaster oven. *Eggo pancakes have nothing on us.*

### Ingredients:

- 5 1/4 cups flour (mix 3 cups white with 2 1/4 cups whole wheat flour)
- 8 tbs brown sugar
- 8 tsp double-acting baking powder
- 3 tsp salt
- 4 eggs (whipped till fluffy)
- 5 1/3 cups milk (or combine leftover fruit juice with the milk to add sweetness and flavor)
- 1/4 cup salad oil
- 3 tbs vanilla
- 3 tbs almond extract

### Directions:

In large bowl mix first 4 ingredients. In small bowl whip eggs, add milk and oil then add to flour mixture and beat until "lumpless." Cook on griddle until golden brown.

### Delicious Options:

- Mix in 1 can of cherry pie filling or 2 over-ripe bananas – reduce liquid content that you add to the batter slightly.
- Five chocolate chips added to each pancake on the griddle are a wonderful addition – slightly cover chips with batter to avoid a messy griddle.
- We've also added marshmallows (mini's) the kids loved them.
- Another option is to make Mickey Mouse pancakes: 3 small circles of batter (head and two ears) Blueberries for the eyes, Maraschino Cherries for a nose, and a half circle of pineapple for the mouth. Yum.

This recipe makes about 48 pancakes.

If you don't finish all of the pancakes, simply stack them in stacks of five and put them in ziplock bags – the gallon bags will fit 20 pancakes (4 stacks of 5).