

Low Motivation Breakfast: Easy 15 Minute Pancakes



Ingredients



- 2 tablespoons butter
- 2 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

- 2 eggs
- 1/2 cup applesauce (optional)
- 1 1/4 cup milk
- 2 tablespoons honey or maple syrup
- 1 teaspoon vanilla extract

Instructions

- Melt the butter and set aside
- In a large bowl, whisk together the flour, baking powder, baking soda, and salt.
- In a medium bowl, mix together the eggs, applesauce, milk, honey, and vanilla until smooth. Then mix in the butter.
- Pour wet ingredients into dry ingredients bowl, whisk together. Try not to over mix. The batter should be thick.
- Heat a skillet & spray with cooking spray.
- Scoop batter onto skillet and cook until bubbled appear (2-3 mins), then flip & cook other side until golden brown