

Sheet PanCakes

SERVES 8

PREP TIME: 15 minutes

TOTAL TIME: 25 minutes

2 cups dairy milk or unsweetened nut milk
2 teaspoons apple cider vinegar or distilled white vinegar
½ cup (1 stick) unsalted butter, melted
2 cups all-purpose flour
2/3 cup cornstarch
1 tablespoon baking powder

1 teaspoon baking soda
1 teaspoon ground cinnamon (optional)
½ teaspoon kosher salt
2 large eggs, whisked
2 teaspoons pure vanilla extract

OPTIONAL TOPPINGS:

Sliced bananas
Blueberries, fresh or frozen
Sliced strawberries

Raspberries
Chocolate chips
Toasted coconut flakes

FOR SERVING:

Maple syrup

Cut-up fresh fruit

Let me introduce my best friend, the sheet pan (or rimmed baking sheet or sheet tray, whatever you want to call it. I bet you never imagined making pancakes this way, but with a sheet pan, the possibilities are endless. This recipe is a perfect example of quick fixing: It's fun, it easily caters to everyone's preferences in one fell swoop, lets kids go wild, and offers up a group activity for everyone!

In a 2-cup measuring cup, combine the milk and vinegar. Whisk and set aside.

Preheat the oven to 425°F. Generously brush an 11 × 17-inch sheet pan with 4 tablespoons of the melted butter.

In a large bowl, sift the flour, cornstarch, baking powder, baking soda, cinnamon (if using), and salt. Make a well in the center of the dry ingredients and add the eggs, vanilla, remaining 4 tablespoons melted butter, and milk/vinegar mixture. Mix until just until combined. Do not overmix.

Pour the batter into the prepared sheet pan and spread evenly, making one big rectangular pancake. Arrange any desired toppings on the batter, mix them up, separate them, have the kids go to town.

Bake until golden brown and a toothpick in the center comes out clean, 8 to 10 minutes, rotating the pan halfway through. Remove from the oven and let sit for a few minutes. Cut into squares. Serve with maple syrup and more fresh fruit on the side.

If there are leftover pancakes in the pan, let cool completely. Place in an airtight container and freeze for up to 3 months. To serve, remove from the freezer and reheat in the oven or microwave before serving.

Tia's Tips: So, what's the deal with overmixing? It over activates whatever batter you are making. In this case, it will leave pancakes heavy, so mix only until the ingredients are combined. If you think you've overmixed, let the batter rest for 10 minutes before pouring it on the pan.

This relaxes the gluten in the flour, bringing back the light fluffiness we all love about pancakes.

Sifting dry ingredients helps break up any clumps and gives your batter a smoother texture.

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