

Fluffy Yogurt Pancakes

1 cup flour

2-3 tablespoons sugar, depending on the sweetness level you go for

1 teaspoon baking soda

pinch of salt

3/4 cup plain yogurt whisked together with 1/4 cup milk to resemble consistency of buttermilk

2 eggs

2 tablespoons oil (preferably not olive since it'll overwhelm the flavor)

1 teaspoon vanilla (optional)

Directions:

Stir together the flour, sugar, baking soda and salt in a large bowl. Stir into the dry ingredients the yogurt and milk mixture, eggs, oil and vanilla, if using. Mix till fully incorporated. Pour into measuring cup with a spout. Let sit for at least 3-5 minutes. The flour will absorb some of the liquid ingredients and thicken up a bit.

Take a non stick frying pan and DO NOT oil it or your pancake's texture will come out crispy and not pancakey. Heat and carefully pour batter into pan in medium circles (should hiss when it hits the pan) and cook 2-3 minutes till you see small bubbles and flip and cook other side an additional 2-3 minutes till cooked through and medium brown. Don't overcook or they scorch and get a bitter flavor.

Pile on a plate and keep going until you use up all your batter. If your batter stands a while, you may need to thin it out with a bit of milk, about a tablespoon should usually do it. Depending on the size of your pancakes, you can get from 8 biggish ones to 14 small ones (or more if smaller) - if you make them really small, they will need less time to cook so keep an eye on them. Eat hot with a drizzle of real maple syrup or fabulous jam or plain (DH sometimes uses them like bread and puts cheese on it).

These freeze nicely. Let them cool and put in a baking tin with parchment paper between the pancakes. Either let defrost on their own or zap in microwave. Fluffy and yummy and a quick pampering treat. Good for breakfast and breakfast for dinner!