Fast and Easy Pancakes

**![C:\Users\katherine.mays\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\43A1I16Y\pancake_cartoon[1].jpg]()Wet Ingredients**

* 1 ¼ cups milk
* 1 Tablespoon white sugar
* 2 eggs
* 1 Tablespoon vanilla extract
* ½ cup vegetable oil

**Dry Ingredients**

* 1 teaspoon of salt
* 1 ½ cups all-purpose flour
* 1 1/2 teaspoons baking powder

**Directions**

1. Place milk, sugar, eggs, oil and vanilla in a bowl and mix thoroughly with a whisk or rotary beater. (wet ingredients)
2. In a separate bowl whisk together salt, flour, and baking soda (dry ingredients).
3. Add dry to wet ingredients and mix until almost smooth (a few lumps are okay).
4. Heat 1 teaspoon of oil in a frying pan over medium high heat.
5. Using a ¼ to ½ measuring cup, pour the batter onto the frying pan.
6. Add other ingredients on top of the pancake at this time if you wish.
7. Cook until bubbles form all over the top of the pancakes (about 3 to 4 minutes) and then flip to brown the other side (about 2 minutes).