Sheet Pan Pancakes

Ingredients:

4.5 cups all-purpose flour

10 tablespoons granulated sugar

6 tablespoons baking powder

1.5 teaspoons salt

3 cups buttermilk

0.75 cup milk

3 large eggs

3 teaspoons vanilla extract

9 tablespoons melted butter

0.75 cup chocolate chips or any topping of your choice

1. Preheat oven to 210 degrees C (425 degrees F). Line your sheet pan with parchment paper. Make sure the parchment paper covers all sides to avoid spillage. Spray sides with non-stick cooking spray.
2. Whisk together flour, sugar, baking powder and salt in a large bowl.
3. In a small bowl whisk together buttermilk, milk, egg, vanilla and melted butter until combined.
4. Pour the wet ingredients to the dry ingredients and mix well to form a nice batter.
5. Pour batter into the sheet pan and spread out evenly.
6. Bake for 10-12 minutes until the centre is set. Remove from oven, let it cool and slice into slabs.
7. Serve warm or cool with your hot beverage of choice.