

Sheetpan Pancake

July 10th, 2022

This recipe serves: 4

Prep Time: 00:30

Cook Time: 00:30

These oven-baked sheet pan Pancakes are the perfect versatile breakfast treat. If you are using Blueberries, mixing them into the batter will dye your batter a blueish-gray color. This can be prevented by dropping in each Blueberry after all the mixing and pouring is complete. The Flavorings in this recipe can be replaced with any other Pancake add-in: Strawberries, Chocolate and Caramel, Candies, whatever you like.

Ingredients:

Dry Ingredients:

2 Cups (8.5 Ounces / 240 Grams) All-Purpose Flour

2 Tablespoons Sugar

2 Teaspoons Baking Powder

1 Teaspoon Baking Soda

1 Teaspoon Kosher Salt

Wet Ingredients:

2 Tablespoons Unsalted Butter, melted to liquid, then cooled to a manageable temperature

2 Cups 1% Buttermilk

2 large Eggs

1/4 Cup (2 Oz) Ginger Ale

Flavorings:

1 Lemon, zest

1 Lemon, juice

2 Teaspoons Vanilla Extract

1.5 Cups Blueberries (fresh or frozen) or other Berries

Directions:

Preheat the oven to 425° F.

Oil a large rimmed 13 × 18-inch sheet pan by spraying lightly with with Cooking Spray. Cover the Oiled pan with a large sheet of parchment paper.

Spray additional Oil to the parchment paper to prevent sticking.

Dry Ingredients:

In a medium bowl, whisk together the Flour, Sugar, Baking Powder, Baking Soda, and Salt.

Wet Ingredients:

In another medium bowl, mix the Butter, Buttermilk, Eggs, and Ginger Ale until thoroughly combined. Mix until fully incorporated.

Put It All Together:

Fold the Wet Ingredients into the Dry Ingredients, being careful not to over mix.

Add the Flavorings. If you are using Blueberries, do not add them yet.

Pour the batter into the sheet pan. Spread evenly with a spatula, then tap the sheet pan on the counter a few times to settle the batter.

One at a time, carefully drop each of the Blueberries into the mix.

Bake, for 10 minutes. Rotate the pan and bake another 7 minutes,
until the Cake begins to turn golden brown in color.

Remove from the pan and cool for 10 minutes.

Place a large cutting board over the top of the pan and flip the pancake onto the cutting board.

Cut into 8 squares and serve.

Add additional toppings, as desired, such as fresh berries, whipped cream, Peanut Butter, or Maple Syrup.

Serve immediately, bag and refrigerate any leftovers up to 1 week, or freeze up to 6 months.

To reheat, toast for 3 minutes.